

# Bread Machine Recipes

## Bratwurst Buns

### INGREDIENTS

- 1  $\frac{2}{3}$  cups Water.....
- 2 tablespoons Butter.....
- 3 cups of Bread Flour.....
- 4 tablespoons Sugar.....
- 2 tablespoons Dry Milk.....
- 3 tablespoons of Wheat Germ.....
- 3 tablespoons Vital Wheat Gluten.....
- 2 teaspoons Salt.....
- 2 teaspoons Active Dry Yeast.....

### PREPARATION

- Soften Butter slightly. Place all ingredients except yeast in Bread Machine in order listed above.
- Make small indentation on top of dry ingredients and place yeast into it making sure yeast does not touch water. Set Bread Machine on Dough setting.
- After Dough is ready roll out onto a lightly floured surface. Cut into 8 portions and roll each portion into a 7 inch long roll with tapered ends. Place onto a greased cookie sheet or a hot dog bun pan. Cover and let Dough rise 45 minutes.
- Cook for 8 to 12 minutes at 400°. Cool on wire rack for 1 hour. Place in air tight plastic bread bag.

**Makes 8 Bratwurst Buns.**