

Bread Machine Recipes

Hamburger Buns

INGREDIENTS

Buns:

- 1 cup Water
- 1 large Egg, beaten
- ¼ cup Butter
- 3 cups of Bread Flour
- ¼ cups of Wheat Germ
- 4 tablespoons Sugar
- 3 tablespoons Dry Milk
- 1 ½ teaspoons Salt
- 2 teaspoons Active Dry Yeast

Egg Wash:

- 1 Egg
- 2 tablespoons Water
- Poppy Seeds or Sesame Seeds (Optional)

PREPARATION

- In bread machine pan, place the ingredients in the same order as above. Select dough setting.
- When the cycle is completed, turn dough onto a lightly floured surface. Cut into 6 pieces; shape each into a round ball. Place on well greased cookie sheet or in a hamburger bun baking pan.
- Cover and let rise in a warm place until doubled, about 45 minutes. Whisk together egg and water. Brush over buns; sprinkle with poppy or sesame seeds if desired. Bake at 350° F for 10 to 12 minutes or until lightly browned. Remove from pans to wire racks to cool.

Makes 6 Large Buns.