

## Bread Machine Hamburger/Sandwich Buns

Susan Kanicki

### Ingredients

1 Cup of water (85-90 degrees)

2 eggs slightly beaten

1/3 Cup, plus 2 Tablespoons of Vegetable Oil

¼ Cup of Sugar

1 tsp. of salt

4 Cups of flour

1 ½ tsp. bread machine yeast

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For the egg wash—1 egg and 1 Tablespoon of water

### Directions

**Add ingredients in the order listed**, except for the egg and 1 T. of water for the egg wash later.

Select the dough setting, when the cycle is complete (my machine takes 1 hr. 30min. on the dough cycle—Breadman) remove the dough from the machine to a lightly floured surface.

Divide the dough into 3 equal portions, divide each portion into 6 balls. I make my rolls larger and make 12 buns vs. 18 divide dough appropriately

Turn balls in your hands folding the edge under to make a circle

Press the ball to flatten with the palm of your hand.

Place on a greased cookie sheet the flattened circles of dough

Let rise 30 minutes in a warm place (I use the proof cycle on my oven)

Egg Wash--Combine 1 slightly beaten egg with 1 tablespoon of water and brush on buns

Sprinkle with sesame seeds if desired

Bake at 350 degrees for 10 minutes if you make 18 buns from the recipe or 12 minutes if you make 12.

My husband will no longer eat store bought buns—he loves these! Me too!