



Hamburger Buns *(adapted from Gourmet via Epicurious.com)*

2 cups whole milk
1/4 cup warm water (105 to 115 F)
2 packages active dry yeast
1/2 teaspoon sugar
1/4 cup unsalted butter
1/4 cup sugar
2 eggs, lightly beaten
1-1/2 teaspoon salt
6 cups flour, divided (I used 3 cups bread flour and 3 cups all-purpose)
1 large egg mixed with 1 tablespoon water for egg wash
Coarse sea salt

Heat milk in a small saucepan until bubbles form around the edges. Remove from heat and cool to 105 F. Meanwhile, stir together warm water and sugar in a small bowl. Sprinkle in yeast, mix lightly with a fork and allow to stand until foamy. About 5 minutes.

In the large bowl of a stand mixer with paddle attachment, add bloomed yeast, butter, sugar, eggs, milk and salt. Mix to combine then slowly add 4 cups of flour. Beat at medium speed for 1 minute, scraping down sides of bowl. Change attachment to dough hook and with motor running add additional 2 cups of flour. Beat for 5 minutes. Dough will be very sticky, but if it doesn't leave the sides of the bowl clean, add more flour a tablespoon at a time. Transfer to a large buttered bowl and cover tightly with plastic wrap. Place in a warm, draft free place and let rise until doubled. *Note - the recipe said 2-1/2 hours; however, mine only took 1 hour.*

Butter 2 baking sheets. Punch down dough and form into 16 balls (I weighed mine and they were between 92 and 94 grams each). Arrange on baking sheets, flatten slightly, cover and let rise in a draught free spot until they're doubled (again, mine took 50 minutes, but the recipe said 1-1/2 to 2 hours, so it depends on the temperature of your room). Preheat oven to 375. Brush with egg wash and sprinkle with coarse salt. Bake for 14 to 20 minutes or until golden brown on top and they sound hollow when tapped. Cool on wire racks.