

Hamburger/Hot Dog Buns

Ingredients:

1 ¼ cups milk, slightly warmed
1 beaten egg
2 tablespoons butter
¼ cup white sugar
¾ teaspoon salt
3 ¼ cups bread flour
1 ¼ teaspoons active dry yeast

Place all ingredients in pan, except butter, following manufacturer directions.

Select dough setting.

When cycle is complete, turn out onto floured surface.

Cut dough in half and roll each half out to a 1" thick circle.

Cut each half into six 3 1/2" rounds with inverted glass as a cutter.

Place on greased baking sheet far apart and brush with melted butter.

Cover and let rise until doubled, about one hour.

Bake at 350° until golden brown. (10 – 12 minutes)