



Beautiful Burger Buns

The following recipe created quite a stir when it was first posted on our original online community. Baker after baker tried these buns and declared them THE BEST. Soft, vaguely sweet and golden-yellow from the butter and egg, these simple buns are perfect for burgers, but also fine for any kind of sandwich.

View by: Volume Weight

BUNS

6 to 8 ounces lukewarm water

1 ounce butter

1 large egg

14 3/4 ounces [King Arthur Unbleached All-Purpose Flour](#)

1 3/4 ounces sugar

1 1/4 teaspoons salt

1 tablespoon [instant yeast](#)

*For best results (a smooth, slightly soft dough), use the smaller amount of water in summer (or in a humid environment), the greater amount in winter (or in a dry climate); and something in between the rest of the time.

TOPPING

1 1/2 ounces melted butter

Directions

- 1) Mix and knead all of the dough ingredients — by hand, mixer, or bread machine — to make a soft, smooth dough.
- 2) Cover the dough, and let it rise for 1 to 2 hours, or until it's nearly doubled in bulk.
- 3) Gently deflate the dough, and divide it into 8 pieces. Shape each piece into a round ball; flatten to about 3" across. Place the buns on a lightly greased or parchment-lined baking sheet, cover, and let rise for about an hour, until noticeably puffy.
- 4) Brush the buns with about half of the melted butter.
- 5) Bake the buns in a preheated 375°F oven for 15 to 18 minutes, until golden. Remove them from the oven, and brush with the remaining melted butter. This will give the buns a satiny, buttery crust.
- 6) Cool the buns on a rack.

Yield: 8 large buns.

Sourdough Variation:

Soaker: 300 g whole wheat and 269 g water.
To balance of dough ingredients, add 200 g 100% hydration sourdough. Proceed with rest of recipe except using 8g yeast instead of 16 g.



Recipe summary

Hands-on time:

25 mins.

Baking time:

15 mins.

Total time:

2 hrs 40 mins.

Yield:

8 buns

Amended whole wheat recipe:
(doubled original; makes 16 buns @ 92-94 g)
400 g whole wheat
369 g water
Combine both; let hydrate 30-50' then add:
450 g unbleached all purpose
15 g bread improver
57 g canola oil
2 large eggs
50 g cane sugar
16 g salt
16 g instant yeast
When rolling balls, roll in w/w flour for easier flattening and textured topping.
Bake at full convection, 2 racks, 375F, 8 min then switch and bake another 7-8 min
Brush with half of melted butter before baking; other half when removed from oven - if you want a shine and deeper color.

shape buns, besides rolling them into balls and flattening? Gently deflate the dough, and form it into a smooth 8" log. Slice the log as though you were slicing cinnamon buns. Gently pull each slice into a circle.

- Brushing buns with melted butter will give them a soft, light golden crust. Brushing with an egg-white wash (1 egg white beaten with 1/4 cup water) will give them a shinier, darker crust. For seeded buns, brush with the egg wash; it'll make the seeds adhere. And, feel free to add the extra yolk to the dough, reserving the white for the wash.