

Homemade Hamburger Buns
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3/4 c. hot water
2 T. oil
2 T. sugar
2 t. instant yeast
1 t. salt
1 egg
1 tsp onion powder (optional)
2 3/4- 3 cups flour

1. Preheat oven to 350 degrees. Combine all the ingredients with about 1 1/2 cups of the flour in a large bowl (I used my Bosch). Beat till smooth. Add enough flour to make a dough that is slightly sticky, but doesn't stick to your finger. Knead for about 5 minutes. Let dough rest for a couple of minutes, then divide into 8 portions. Roll each portion into a ball. Place on well greased cookie sheet and press down with the palm of you hand to flatten slightly. Let raise till doubled. (Mine took about 30 minutes, but it depends on the temperature of your kitchen.) Bake for 15-18 minutes.