

40 Minute Hamburger Buns

By Marie on August 25, 2006 | ★★★★★ 151 Reviews



Prep Time: 20 mins **Total Time:** 32 mins **Yield:** 12 buns

Ingredients

- 2 tablespoons active dry yeast
- 1 cup warm water, plus
- 2 tablespoons warm water
- 1/3 cup vegetable oil
- 1/4 cup sugar
- 1 egg
- 1 teaspoon salt
- 3 -3 1/2 cups flour

Directions

1. In a mixing bowl, dissolve yeast in warm water.
2. Add oil and sugar and let stand for 5 minutes.
3. Add the egg, salt and enough flour to form a soft dough.
4. Turn onto a floured surface and knead until smooth and elastic, about 3 to 5 minutes.
5. Do not let rise.
6. Divide into 12 pieces and shape each into a ball.
7. Place 3" apart on greased baking sheets.
8. Cover and let rest for 10 minutes.
9. Bake at 425° for 8 to 12 minutes or until golden brown.
10. Remove from pans to wire rack to cool.

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