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Thread: [Homemade Hamburger Buns](#)

plops - October 3, 2025, 7:10 am

The other day my family wanted burgers. I had everything but the buns. But I did have yeast. So I whipped up some buns.

Buns:

- Pack of yeast
- ~3 cups of flour
- 1 egg
- 3-4 tbs melted butter
- 3 tbs sugar
- 2 tsp salt

Topping:

- sesame or any thing really
- egg

1.

Activate your yeast - Mix 1 cup of warm water (not boiling, comfortably warm), pack of yeast and about a tbs of sugar. Mix well and cover while you prep everything else or about 10ish minutes.

2.

Mix all your dry ingredients. When the yeast mixture looks frothy and smells like stale beer, mix in the butter and egg. Then mix in your flour about a cup at a time.

Everything will come together pretty quickly and you should get a tacky dough.

Once you get a solid base, pull it out onto a very lightly dusted surface. Then knead and beat the dough. You may need a bit of flour if it is too sticky when getting worked.

You could use a bread hook in a mixer. I do this when I'm not feeling it, but the bread is better when the hands are involved in my opinion.

3.

When you are happy, make yourself a big dough ball, pour a little bit of olive oil into a bowl and coat it with a rag. Lather up a bit in your hands and spread it on your ball of dough. Place that in your oiled bowl and loosely cover it. Put it in a warm spot for up to 2 hours. I usually pull when it's close to double size. About 1 hour.

4.

After a first rise, break it up into 6-8 even balls. Place them on a parchment paper lined baking pan. Cover loosely for 30min-1hr for second rise.

5.

Heat oven to 375. After second rise, beat an egg. Lightly coat the tops of the buns and sprinkle on your seasoning of choice. I use a garlic, red pepper, parsley, salt for mine.

Throw them in the oven for about 15ish minutes. This really depends on how you split the dough. 6 buns = more cook time.

Let them cool completely.

If you prefer a not so sweet bun, use less sugar. These are pretty sweet.

JoshAllen - *October 3, 2025, 7:53 am*

Gonna try this but with everything seasoning.