

THE BEST HAMBURGER BUNS

Ingredients:

- 2 cups warm water
- 2 T melted butter + 6 T melted butter (divided)
- 1/4 cup sugar
- 2 T active dry yeast
- 2 eggs
- 2 1/2 tsp. salt
- 6 - 7 cups all-purpose flour



Instructions:

1. To a stand mixer, or bowl, add: warm water, 2 T of the melted butter, sugar, and active dry yeast. Yes, you can sub honey, but it will make them a bit more dense. Whisk that together and then let it sit for 2 minutes.
2. Next, add in: eggs, salt, and about 7 cups of flour, but start with 6 and then just keep going until the dough is no longer sticky and can be handled. Continue to let knead for 5 minutes.
3. Cover the bowl and let the dough rise for 1-2 hours in a warm place or until almost doubled.
4. After it has almost doubled, punch the dough down and divide it into 16 even balls. If you want a more specific measurement and have a scale, they should be about 3.5 oz. each. Shape into a round ball, then place it on a parchment paper lined baking sheet, flattening to about 3" across.
5. Cover the baking sheet and let it rise for another 45 minutes to an hour. When you are getting close to that time, preheat your oven to 375 F.
6. Melt 6 tablespoons of butter and brush the tops with half of that amount, and then bake for 15-18 minutes or until the tops are golden brown.
7. After you remove the buns, brush them with the remaining butter.
8. As hard as it is, I do recommend you let the buns cool before slicing into them for the best texture. When you cut into hot bread it can just make the inside a little more gummy and not as fluffy.

QUICK & EASY BREADSTICKS

Ingredients:

- 1 cup warm water
- 2 1/2 tsp. active dry yeast or instant yeast
- 2 T sugar
- 1 tsp. salt
- 2 3/4 cup all-purpose flour



Instructions:

1. To a stand mixer, or large bowl, add: warm water, yeast, and sugar. Whisk it and let it sit for 2 minutes. Then, add in salt and flour. Use the dough hook on your mixer or a wooden spoon to combine the mixture well and form into a dough.
2. I usually dump the dough onto a floured surface at this point, kneading a bit by hand and mixing in a little more flour if needed, just until it is not too sticky to be worked with.
3. Lightly oil your bowl and return the dough ball to your bowl, covering it with a towel and setting it in a warm place to rise. How long I let the dough rise really depends on how long I have to work with. I have even skipped this step completely and gone on to the next step, but just know that the texture won't be the same. It will come out more like a flatbread than a fluffy breadstick, but honestly, my family doesn't really seem to care or even notice. It's still delicious either way.
4. Next, roll the dough ball out onto a parchment paper lined baking sheet, or a floured countertop if you aren't worried about cutting on your counter. Roll out the dough into a large rectangle, about the size of a standard cookie sheet.
5. Then, just take a pizza cutter and make one horizontal cut all the way across, and then cuts every 2 inches or so all the way down vertically. So you are creating two rows of breadsticks. Cover the breadsticks with a towel and let them rise for 10-20 minutes while you preheat your oven to 400 degrees F.
6. After your oven is preheated, bake the breadsticks for 10 minutes or until they are starting to brown.
7. After you take them out, rub the warm tops with butter and then season with garlic salt, or whatever your family enjoys!

30-MIN FLUFFY DINNER ROLLS

Ingredients:

- 1 cup warm water (or pineapple juice for “Hawaiian rolls”)
- 1/3 cup light-tasting olive oil or avocado oil
- 1/4 cup liquid honey
- 2 T instant or dry active yeast
- 1 egg
- 1 T butter, melted
- 1/2 tsp. salt
- 3-4 cups all-purpose flour
- 1/4 cup milk



Instructions:

1. To a stand mixer, with the dough hook on, add: warm water, oil, honey, and yeast. Whisk it up and let it sit for 2 minutes. If you want to make these “Hawaiian rolls,” all you have to do is sub the water for pineapple juice. I also would recommend using 1/4 cup white sugar instead of honey for the right taste there, but do whichever you prefer.
2. Add in: egg, melted butter, and salt. Whisk it again until the egg is beaten and the mixture is pretty well combined.
3. Add in 3 cups of flour and turn your mixer on low. After the flour is fully incorporated and the mixture looks well combined, start adding 1/4 cup of flour at a time until the dough pulls away from the sides and forms a ball that can be picked up and can be handled. You don't want it to be too sticky. I usually end up at about 3 3/4 cup of flour total. Let the mixer continue to knead on low for 3-4 minutes.
4. Preheat your oven to 400 degrees Fahrenheit and butter all sides of a 9x13 glass baking dish.
5. Take your dough and break it into 18 even chunks, rolling them into balls and then placing them into your greased pan. There should be 3 rows of 6.
6. Place a towel over them and put them in a warm place for at least 10 -30 minutes to rise, depending on how much time you have to work with.
7. Take a little bit of milk and brush the top of the rolls with it. Then, bake for 12-15 minutes or until they are nice and brown and look done.
8. Let them cool slightly before serving and enjoy!