



Hamburger Buns

Made with sesame seeds and egg wash, these easy buns are so good, your family won't guess that they are homemade. Created by Alison St. Sure of [Sure Foods Living](#).

Yield: ten 4-inch hamburger buns

Ingredients

FOR THE BUNS

- 3½ cups (525 g) [Pamela's Bread Mix](#)
- 1 (7 g) package or 2¼ teaspoons active dry yeast
- ¼ cup oil
- 2 eggs, large
- Warm water (100°)

FOR THE EGG WASH

- 1 egg
- 1 tablespoon water
- 2 tablespoons sesame seeds

Directions

TO MAKE THE BUNS: Use large whoopie pie pans, 3½-inch English muffin rings, or aluminum foil molds (see note below) to make buns. Spray whoopie pie pans with nonstick cooking spray, or place English muffin rings or foil molds on baking sheet lined with parchment paper and then spray inside them.

Mix Bread Mix and yeast together in bowl of electric stand mixer with paddle attachment. Pour oil into a 2-cup measuring cup, then add eggs and mix slightly. Add warm water up to 2-cup line, then add 2 more tablespoons water. Pour egg mixture into flour mixture and mix at medium speed for about three minutes.

Scoop ⅓ to ½ cup dough for each bun. If using whoopie pie pan or foil molds, scoop rounded mounds of dough using oiled cookie scoop or rounded spoon. If using English muffin rings, after scooping dough, spread it with an oiled spatula to fill the bottom and flatten top. Let buns rise in warm, draft-free spot until doubled in size, about 60 minutes. About 15 minutes before baking, preheat oven to 350°, with rack in top third of oven.

TO MAKE THE EGG WASH: Mix together egg and water. Before baking, gently brush buns with egg wash and sprinkle generously with sesame seeds.

TO BAKE: Bake 18 to 22 minutes for English muffin rings or foil molds, or 20 to 24 minutes for large whoopie pie pan, until buns are golden brown and spring back when gently touched. When buns are finished baking, and cool enough to handle, take them out of their molds and cool on a cooling rack. Slice into top and bottom halves before using.

If not using in a day or two, freeze buns whole, wrapped in plastic wrap or plastic bag. Defrost and cut before use.

NOTE: Large whoopee pie pans work well for regular-size hamburger buns. Smaller whoopee pie pans make the perfect slider-size buns; use two heaping tablespoons dough for each slider bun.

To make aluminum foil molds, cut the foil into a circle slightly larger than your desired bun size. Pinch the edges all around to create a large cup shape with the sides about ½ inch high. Smooth the bottom of the foil cup with your fingers to make a flat bottom.

VARIATION: To make egg-free, follow this recipe: [Egg-Free version](#)

© Pamela's Products, Inc.