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Homemade Hamburger Buns

Use this recipe for homemade hamburger buns any time you grill out. They're perfect with Joey Campanaro's [Bacon Cheeseburgers](#).

INGREDIENTS

Makes about 1 dozen.

3 cups warm water
4 tablespoons molasses
4.5 ounces fresh yeast
3 tablespoons olive oil
8 cups all-purpose flour, plus
more for work surface

DIRECTIONS

1. In a large bowl, mix together water, molasses, yeast, and oil until yeast has dissolved. Slowly add flour, mixing until a dough forms. Turn dough out onto a lightly floured work surface; knead until smooth, about 30 seconds.
2. Return dough to bowl and cover with plastic wrap, pressing plastic wrap onto the surface of the dough. Let stand in a warm place until doubled in size, about 30 minutes.
3. Preheat oven to 400 degrees; line two baking sheets with parchment paper and set aside. Divide dough evenly into 12 pieces and roll into balls. Place balls of dough on prepared baking sheet about 2 inches apart and cover with plastic wrap; let stand in a warm place until doubled in size.
4. Fill a spray bottle with cold water and generously moisten each ball of dough. Transfer to oven and bake until brown, about 20 minutes. Let cool completely on baking sheets.

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