

# Homemade Hamburger Buns

## Ingredients

1 C warm water  
3 Tbsp warm milk  
1 pkg [active dry yeast](#)  
3 Tbsp [sugar](#)  
2 eggs, beaten and divided  
3 $\frac{1}{3}$  C [bread flour](#)  
1 tsp [salt](#)  
3 Tbsp butter  
[poppy seeds](#) and/or [sesame seeds](#) for top if desired

## Directions

In a bowl combine warm water, milk, yeast and sugar. Let sit until foamy.

In a bowl combine flour and salt.

Add in butter and rub into flour with your fingers. It will form crumbs.

Mix in yeast mixture and 1 egg.

Knead until smooth and elastic. Dough will be slightly sticky.

Allow dough to rise for 1 hour or until doubled.

Divide dough into 8 equal pieces and form each into a ball.

Place on a parchment paper lined cookie sheet.

Cover loosely with plastic wrap sprayed with non stick spray and allow to rise for about 1 hour.

Brush tops with remaining beaten egg and sprinkle with poppy seeds or sesame seeds if desired

Bake at 400 degrees for about 15 minutes or until golden brown