

Hotdog Buns

Makes 8

Hands-on Time 20 minutes

Proving Time +1 hour

Baking Time 16 minutes

Ingredients

450g Strong bread flour
2 tsp Fast-action yeast
20g Caster sugar
2 tsp Fine salt
50g Unsalted butter (softened)
1 Egg, medium
125ml Water
125ml plus 2 tbsp Full-fat milk
Oil for greasing (flavourless e.g. sunflower or vegetable)
1 Egg yolk, medium

Equipment

Freestanding mixer with dough hook or mixing bowl and spatula
Dough scraper or knife
Tea towel
Baking sheet
Baking parchment
Clingfilm
Long knife or skewer
Small bowl
Pastry brush
Wire rack

Add the flour to the mixing bowl followed by the yeast on one side and the sugar and salt to the other. Add the butter, whole egg, water, and 125ml of milk. Knead for 10 minutes until you have a smooth dough.

If you are doing this by hand stir the ingredients with a spatula. Once a dough has formed tip it out onto a clean surface and knead. Try not to add more flour. It will come together the more you knead and this is where a dough scraper comes in handy if you have one.

Clean the mixing bowl and lightly grease with oil.

Return the dough to the bowl and cover with a tea towel.

Leave to prove for at least an hour until doubled in size.

Line a baking sheet with parchment.

Tip the dough out onto a clean surface and cut into 8 portions using a knife or dough scraper.

Take a piece of dough in your hand and roll it into a sausage (like you may have done with play-doh as a kid). Place onto the baking parchment. Repeat with the other pieces of dough. Space them apart if you want individual buns.

Lightly oil a piece of clingfilm and cover. Leave them to prove for at least an hour until doubled in size.

Preheat the oven to 190°C/170°C(Fan)/
375°F/Gas mark 5.

When the buns have doubled remove the
clingfilm.

Take a long knife, you will want the dull and
not sharp edge, or a skewer and grease with
a little oil. Press it, don't cut, into the dough.
You want it to go deep but not split the bun
in half. Repeat with the other buns.

Add the egg yolk to a small bowl along with
2 tablespoons of milk and mix using the
pastry brush. Brush the buns with the egg
mix.

Pop the baking sheet into the oven on a
middle shelf for 16 minutes until the buns are
a golden brown.

Remove the sheet from the oven and slide
the buns onto a wire rack to cool.

Enjoy!