

Sesame Burger Buns

Although any good yeast bread recipe may be divided into small portions and formed into a sandwiching roll, this is the quintessential burger bun. It is fine textured, moist, and not too chewy, so that the filling can be showcased. Bake a double batch and keep plenty in the freezer for your barbecue picnics.

Yield: 12 rolls

1 tablespoon (1 package) active dry yeast
1/2 teaspoon sugar
1-3/4 cups warm water (105° to 115°)
1/3 cup instant nonfat dried milk
2 tablespoons sugar
2-1/2 teaspoons salt
3 tablespoons unsalted butter, melted
4-1/2 to 5 cups unbleached all purpose or bread flour
1 egg beaten with 2 teaspoons water, for glaze
1/4 cup sesame seeds

1. In a small bowl, sprinkle the yeast and sugar over 1/2 cup of the warm water. Stir to dissolve and let stand until foamy, about 10 minutes.
2. In a large bowl with a whisk, combine the remaining 1-1/4 cups water, dried milk, sugar, salt, and butter. Add 2 cups of the flour. Beat hard until creamy, about 1 minute. Add the remaining flour, 1/2 cup at a time, until a soft, shaggy dough is formed that just clears the sides of the bowl, switching to a wooden spoon when necessary if making by hand.
3. Turn the dough out onto a lightly floured work surface. Knead for about 3 minutes, adding flour 1 tablespoon at a time as necessary to make a smooth, soft dough. Place in a greased deep container and turn once to coat the top, and cover with plastic wrap. Let rise at room temperature until doubled in bulk, 1 to 1-1/4 hours.
4. Turn the dough out onto the work surface and divide it into 12 equal pieces. Form each into a tight round ball and place seam-side down and at least 2 inches apart on a greased or parchment-lined baking sheet. Flatten each ball with your palm. Use a second baking sheet

rather than crowd the rolls. Cover loosely with plastic wrap and let rise in a warm place until puffy, about 20 minutes.

5. Brush each roll with egg glaze and sprinkle the surface with sesame seeds. Bake in the center of the preheated oven until slightly brown and firm to the touch, about 20 to 25 minutes. Place on a rack to cool before splitting.