

# 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 medium egg
- 125ml water
- 125ml plus 2 tbsp full-fat milk
- Oil for greasing (flavourless, e.g., sunflower or vegetable)
- 1 medium egg yolk

## 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

## Method

### 1. Make the Dough

- Add the flour to the mixing bowl. Place the yeast on one side and the sugar and salt on the other.
- Add the butter, whole egg, water, and 125ml of milk. Knead for 10 minutes until smooth.
- By hand: Stir with a spatula until a dough forms, then knead on a clean surface. Use a dough scraper if needed.
- Lightly grease the mixing bowl with oil. Return the dough to the bowl, cover with a tea towel, and let it prove for at least 1 hour, or until doubled in size.

### 2. Shape the Buns

- Line a baking sheet with parchment.
- Tip the dough onto a clean surface and divide it into 8 equal portions using a knife or dough scraper.
- Roll each portion into a sausage shape and place on the baking sheet. Space them apart for individual buns.
- Lightly oil a piece of clingfilm and cover the buns. Let them prove for another hour, or until doubled in size.

### 3. Prepare and Bake

- Preheat the oven to 190°C/170°C (fan)/375°F/Gas Mark 5.
- Remove the clingfilm. Lightly oil a long knife or skewer and press it into the centre of each bun, ensuring it goes deep but doesn't split the bun.

- Mix the egg yolk and 2 tablespoons of milk in a small bowl. Brush the mixture over the buns.
- Bake on the middle shelf for 16 minutes, or until golden brown.

#### **4. Cool and Serve**

- Transfer the buns to a wire rack to cool completely.

#### **Tip**

- For a shiny finish, brush the buns with a little melted butter as soon as they come out of the oven.

Enjoy!