



## ANSON MILLS

### **Homemade Hamburger Buns**

#### **Yield**

30 mini buns or 6 regular buns

#### **Time**

About 1 hour of working time, plus rising and baking times of about 2½ hours

#### **Equipment Mise en Place**

For this recipe, you will need a digital kitchen scale, two identical rimmed baking sheets, parchment paper, a pizza stone, and a wire cooling rack.

#### **Ingredients**

½ recipe Rich Sandwich Bread prepared through step 3

2 ounces (4 tablespoons) unsalted butter, melted and lukewarm

#### **Directions**

- 1.** Adjust the oven racks to the lowest and upper-middle positions. Place a pizza stone on the lower rack and heat the oven to 400 degrees.
- 2.** Gently press down the dough. To make mini buns, pull the dough into 30 small bits, each one weighing 0.5 to 0.6 ounces. To make standard-size buns, pull the dough into 6 pieces, each one weighing about 3 ounces. Roll each piece under your palm on a dry, unfloured work surface, cupping your palms around the dough to pull it tightly into a ball. Work quickly so the shaped balls do not overproof while you are shaping the others. Arrange the balls on a rimmed baking sheet lined with parchment paper, spacing them about ½ inch apart if making mini buns or about 1 inch apart if making standard buns. Drape another sheet of parchment over the balls and position a second rimmed baking sheet pan on top, pressing to flatten the balls slightly. Leave the baking sheet in place while the dough is rising—the weight will retard the rise, but that is the point. Let rise for 20 minutes for mini buns or for 30 minutes for standard buns.
- 3.** At the end of the rising time, remove the top baking sheet and parchment. Brush the buns with the melted butter. Bake on the pizza stone until well risen and golden, about 15 minutes for mini buns or 20 to 25 minutes for standard ones, transferring the baking sheet to the upper rack halfway through baking. Remove from the oven and let the buns cool on the baking sheet for 10 minutes. Transfer the buns to a wire rack and let cool completely.