

untagged, needs pic, incomplete



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## Recipe Name

Date added: 2025/07/04

## Ingredients

### Tangzhong

- 150g water
- 68g AP flour
- 190g milk

### Dough Ingredients

- 25g sugar
- 14g yeast
- 2 TBSP warm water
- 264g warm milk
- 27g oil
- 2 tsps diamond kosher
- 650-830 AP flour
- 1 egg plus a little water for eggwash
- optional: seeds

## Method

1. Add all ingredients for tangzhong to a saucepan set over medium-high heat. Cook the mixture, whisking constantly, until it thickens and forms a thick slurry; this will take about 1 1/2 to 2 1/2 minutes. Remove from heat and let it cool to lukewarm.
2. In bowl of stand mixer, dissolve yeast and sugar withh milk and water. After yeast blooms, add tangzhong and mix on low to combine.
3. Add remaining ingredients (except egg wash) and knead on medium low for 6 minutes.
4. Add dough to oiled bowl. cover. let rise in warm place for about 1 hour.
5. Turn the dough out onto a lightly oiled work surface. Divide into 18 equal pieces. Shape each piece into a ball. For hamburger buns, flatten the balls into 3 1/2" disks. For hot-dog buns, roll the balls into cylinders, 4 1/2" in length. Flatten the cylinders slightly; dough rises more in the center so this will give a gently rounded top versus a high top. adjust if needed for size of dogs/burgers.
6. For soft-sided buns, place them on a well-seasoned baking sheet a half inch apart so they'll grow together when they rise. For crisper buns, place them 3" apart.
7. Cover and let rise about 45 minutes.

8. Fifteen minutes before you want to bake your buns, preheat your oven to 400°F. Just before baking, lightly brush the tops of the buns with the egg wash and sprinkle with seeds if desired.
9. Bake for 20 minutes or until the internal temperature of the bread reaches 190°F when measured with a digital thermometer.
10. When the buns are done, remove them from the baking sheet to cool on a wire rack. This will prevent the crust from becoming soggy.
11. Split the buns in half and toast or griddle before serving, as desired. Store leftover buns at room temperature in an airtight container for several days, or freeze.
12. To reheat from froze, place buns on plate, microwave at full power for 1 min. Then split and toast to finish.

## Notes

Flour used varies by climate conditions, but so far I am at upper range every time.

Inspired by: <https://www.kingarthurbaking.com/recipes/hamburger-or-hot-dog-buns-recipe>

From:  
<https://wiki.cookie mountain.org/> - **Recipe Book**

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