

Bob's mini breads (these make great hamburger/hot dog buns) 20250616

Ingredients:

8-12	16-24	measure	ingredient
2	4	Tablespoon	active dry yeast
1	2	cup	warm water (105° to 115°)
0.25	0.5	cup	turbinado, raw or light brown sugar or combination
0.33	0.66	cup	warm vegetable or peanut oil (105° to 115°)
1	2	each	large egg room temperature
1	2	teaspoon	pure vanilla
0.5	1	cup	Sour Dough Starter ripe-active, room temperature
3.75	7.5	cup	Bread Flour King Arthur
1	2	teaspoon	sea salt
1	2	Tablespoon	baking powder

Directions:

1. Preheat oven to 425 degrees.
2. In a medium bowl, dissolve 2 (4) tablespoons yeast in 1 (2) cup warm water (105° to 115°). Add ¼ (1/2) cup sugar, stir by hand with a light whisk to dissolve. Let stand for 5 minutes in a warm place. Add 1/3 (2/3) cup warm oil, 1 (2) egg, 1 (2) teaspoon vanilla and ½ (1) cup starter, then stir by hand with a light whisk until well mixed. Let stand for 5 minutes in a warm place (**wet ingredients**)
3. Sift together in a large bowl: 3 ¾ (7 ½) cup flour, 1 92) tablespoon baking powder, 1 (2) teaspoon salt and whisk together. Whisk well. (**dry ingredients**)
4. In the large mixing bowl, form a well in the center of the **dry ingredients**, Add the **wet ingredients** while mixing with a wooden spoon. Mix until all ingredients are incorporated to form a chunky, soft, slightly sticky dough.
5. Turn onto a floured surface. Knead by hand until smooth, slightly dry, and elastic, about 5-6 minutes. Add additional flour or water to achieve proper consistency. Divide dough into 8-12 (16-24) equal pieces (approx. 90 gm) then knead, roll and shape each into a ball or short torpedo shape.
6. Place each dough ball 3-4" apart onto a lightly greased parchment on a flat baking sheet. Place a second parchment and baking sheet on top and lightly press down to flatten all balls equally to about 1" thick. Remove second baking sheet and leave covered with the second parchment. Let sit in a warm place for 20-40 minutes (75-80°) until puffy.
7. Bake for 10-16 minutes until golden brown and internal temperature reaches 185-190 degrees. (NB my oven, double batch=24 buns @ 90 gm = 11 minutes @ 425)
8. Remove from pan to wire rack to cool.
9. When **totally cool** store tightly wrapped in plastic and bagged as this bread goes stale quickly.

OPTIONS:

Options: whisk 1 (2) egg with 1-2 teaspoons water or milk, then brush buns before baking to add a shiny crust. Option: brush warm buns with egg mix then top with sesame or poppy seeds.