



Kitchen Cheat Sheet: Homemade Hamburger Buns

RESTLESSCHIPOTLE.COM | SOUTHERN COMFORT FOOD

.....

Tips and Extras

- It takes these just about 30 minutes to rise in my hot, Texas kitchen. If your kitchen is cooler you might need a little more time.
- Once they are baked let them cool on a wire rack before you slice them or they will tear.
- You can also freeze them in an airtight freezer container or Ziploc bag until you are ready to use them.
- The recipe is easy to double, too.

Variations

- Make them with part whole wheat flour
- Use all whole wheat flour - just keep in mind that the whole wheat version is likely to be coarser than if you made it with white flour.
- Onion rolls? Add onion powder to the dough with the salt, or leave out the salt and add a packet of dry onion soup mix.
- Add a tablespoon or two of Ranch seasoning mix to the dough - but leave out the salt.
- Brush the tops with egg yolk mixed with water before baking and sprinkle with sesame seeds or poppy seeds

Equipment

- stand mixer
- large mixing bowl
- measuring cups and spoons
- large round biscuit cutter - I use a large, 24 ounce can with the ends cut out. Works great!

Storage

Store the cooled hamburger buns in an airtight container or zip-top bag at room temperature for 2 or 3 days. Homemade breads mold more quickly and get stale quicker than commercial breads.

You can even make them ahead of time and freeze for up to three months either baked or unbaked.

FAQs

Can I make these with gluten-free flour?

I have never used gluten-free flour and I am not sure how it would work.

Can I use a bread machine for the dough?

Yes. Make the dough on the dough cycle then shape and bake as directed.

Can you freeze hamburger buns

Yes! They freeze perfectly unbaked or baked. See instructions in the "How to store" section.

Nice to have...

As an Amazon Associate, I earn commission from qualifying purchases.

✨ Serve your cranberry jalapeño roll ups (and your holiday drama) in style with this stunning [Fitz and Floyd Poinsettia Trim Serving Platter](#). At 17 inches, it's big enough to hold all your appetizers and your emotional baggage—plus, it looks like something your glamorous great-aunt would've used to serve shrimp cocktail with a side of gossip. Click to add a little vintage flair to your party spread. 🍽️🍴🌲