

Awesome Burger Buns

1 1/2 cups-1 3/4 (414 grams) lukewarm water
1/2 cup (100 grams) sugar
2 tablespoons instant yeast
4 tablespoons oil
2 large eggs
7 cups (836 grams) flour
1 tablespoon salt

oil spray or mild oil for tops of buns

Directions:

In a mixer or bread maker, put the 1 1/2 cups of water, sugar and yeast and allow to proof or bubble to see that it's active. Add about half the flour and salt and mix and continue adding flour till combined and add the eggs and oil and mix. At this point if you need the extra water to get a smooth soft dough, that's when to add it, Mix the dough about 10 minutes in the mixer. Then, right In the mixer, let dough rest about 10 minutes and then continue to knead again about 5-10 minutes. (If using a bread maker, use the dough cycle it will knead and allow to rise on its own). Spray the top of the dough with oil spray lightly and right in the mixer let dough rise, covered with a damp towel or plastic wrap or if you have one, its own cover, till doubled in bulk about 1-1 1/2 hours (see methods above to help dough rise if sluggish). Deflate the dough and divide into 12 equal balls, smoothing and tucking till smooth. Place on parchment paper lined baking sheet. Let rise about an hour till nicely risen and they look fluffy and pillow-y.

When dough has about 20 minutes left to rise, preheat the oven to 375°F/190 C. When oven is hot, place buns in oven. Bake for about 12-15 minutes, or till richly browned on top. Remove from oven and immediately lightly spray tops of buns with oil spray or lightly brush with oil. This keeps the buns soft. Then cool on wire racks.