

Easy Hotdog Buns from Scratch - Better Than Store-Bought

Soft and Fluffy Hotdog Rolls ??



OVEN
375°F

TIME
10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Dough:

- 3 $\frac{3}{4}$ cups (440g) all-purpose or bread flour
 - 2... tsp (1 packet) instant yeast (or active dry, see notes)
 - ... cup (50g) sugar
 - 1 tsp salt
 - $\frac{3}{4}$ cup (180ml) warm milk (110°F/45°C)
 - ... cup (60ml) warm water
 - ... cup (55g) unsalted butter, softened
 - 1 large egg
- For the Egg Wash:
- 1 egg yolk
 - 1 tbsp milk

DIRECTIONS

1. Step 1 - Activate the Yeast (If Using Active Dry): In a small bowl, mix warm milk, warm water, and sugar. Sprinkle yeast on top, stir, and let sit for 5-10 minutes until foamy. Skip this step if using instant yeast.
2. Step 2 - Mix the Dough: In a large bowl or stand mixer, combine flour and salt. Add the yeast mixture (or instant yeast), egg, and softened butter. Knead for 8-10 minutes until the dough is smooth and elastic. Add a bit of flour if it's too sticky.
3. Step 3 - First Rise: Place the dough in a greased bowl. Cover with a cloth and let rise for 1-1.5 hours until doubled in size.
4. Step 4 - Shape the Rolls: Punch down the dough and divide into 8 equal pieces. Roll each piece into a log about 6 inches long. Place them on a parchment-lined baking sheet, spaced evenly.
5. Step 5 - Second Rise: Cover the shaped rolls and let rise for 30-40 minutes until puffy.
6. Step 6 - Egg Wash and Bake: Preheat oven to 375°F (190°C). Mix egg yolk and milk, then brush over the tops of the rolls. Bake for 15-18 minutes, or until golden brown and cooked through.
7. Step 7 - Cool and Serve: Cool slightly on a rack before slicing. Fill with hotdogs and your favorite toppings!

SWAPS & NOTES

) ... cup (50g) sugar 1 tsp salt $\frac{3}{4}$ cup (180ml) warm milk

(110°F/45°C) ... cup (60ml) warm water ... cup (55g) unsalted
butter, softened 1 large egg For the Egg Wash 1 egg yolk 1
tbsp milk

