

Bacon Fat Brioche Buns: The Ultimate Savory-Sweet Bread

Prepare to redefine your expectations for homemade bread. These



OVEN
375°F

TIME
5-10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1/4 cup rendered bacon fat (cooled to liquid state)
- 1/2 cup warm milk (105-115°F or 40-46°C)
- 2 1/4 tsp active dry yeast (one standard packet)
- 3 cups all-purpose flour, plus more for dusting
- 1/4 cup granulated sugar
- 1 tsp salt
- 3 large eggs
- 1/4 cup unsalted butter, softened
- 1 large egg yolk for egg wash (for brushing)

Swaps and Notes:

Bacon Fat: This is the star of the show! Make sure it's cooled to a liquid, but not solidified. Do not use hot bacon fat, as it will kill the yeast.

Milk: Whole milk works best for richness. Ensure it's warm (not hot!) to activate the yeast without killing it.

Flour: All-purpose flour is standard. For a slightly different texture, you could try bread flour for a chewier bun.

Sugar: Don't reduce the sugar too much; it's essential for yeast activation and brioche's signature tenderness.

Softened Butter: Make sure the butter is truly softened, but not melted, for proper incorporation into the dough.

Egg Wash: The egg wash gives the buns that beautiful golden-brown, glossy finish. A tablespoon of milk or water can be added to the egg yolk for a

thinner wash.

Instructions:

Activate Yeast: In a small bowl, combine the warm milk and active dry yeast. Stir gently and let it sit for 5-10 minutes. The mixture should become foamy on top, indicating the yeast is active.

Combine Dry Ingredients: In a large mixing bowl, whisk together the all-purpose flour, granulated sugar, and salt.

Mix Dough: Add the activated yeast mixture, 3 whole eggs, and the cooled liquid bacon fat to the dry ingredients. Mix with a wooden spoon or a stand mixer with a dough hook attachment until a shaggy dough forms.

Knead and Add Butter: Turn the dough out onto a lightly floured surface. Knead the dough for about 5 minutes until it starts to come together. Then, gradually add the softened butter, a tablespoon at a time, incorporating each addition before adding the next. Continue kneading for another 5-7 minutes (total kneading time about 10-12 minutes) until the dough is smooth, elastic, and no longer sticky. It should pass the "windowpane test" (stretch a small piece until it's thin enough to see light through it without tearing).

First Rise: Lightly grease a clean large bowl. Place the dough in the greased bowl, turning it once to coat. Cover the bowl with a clean kitchen towel or plastic wrap. Let it rise in a warm place (like a turned-off oven with the light on, or a sunny spot) for 1-2 hours, or until it has doubled in size.

Shape Buns: Gently punch down the risen dough to deflate it. Turn it out onto a lightly floured surface and divide it into 12 equal pieces (you can weigh them for accuracy, about 60-70g each). Shape each piece into a smooth, round bun by tucking the edges underneath.

Second Rise: Place the shaped buns on a baking sheet lined with parchment paper, leaving a few inches between each bun. Cover with a clean kitchen towel or plastic wrap. Let them rise in a warm place for another 30-45 minutes, or until they look visibly puffy.

Preheat Oven & Egg Wash: While the buns are on their second rise, preheat your oven to 375°F (190°C). In a small bowl, whisk the egg yolk with 1 teaspoon of water or milk to create an egg wash. Gently brush the tops of the risen buns with the egg wash.

Bake: Bake the buns in the preheated oven for 15-20 minutes, or until they are beautifully golden brown on top and sound hollow when tapped on the bottom.

Cool & Enjoy: Remove from the oven and transfer the buns to a wire rack to cool slightly. Enjoy your Bacon Fat Brioche Buns warm with butter, your

favorite burger patty, or as a decadent side to any meal!

Tips for Success:

Proper Yeast Activation: Ensure your milk is the correct temperature and your yeast foams. If it doesn't foam, your yeast might be old, or the milk too hot/cold.

Don't Rush Kneading: Brioche dough requires good kneading to develop gluten for its tender, airy texture. Use a stand mixer for ease.

Warm Rising Place: A warm, draft-free environment is essential for proper dough rising.

Gentle Handling: Once risen, handle the dough gently to avoid deflating it too much.

Evenly Shaped Buns: Try to make your buns roughly the same size for even baking.

Serving Suggestions and Pairings:

Ultimate Burgers: They are the perfect bun for a gourmet burger (beef, chicken, or veggie!), adding a layer of rich flavor.

DIRECTIONS

1. **Activate : Yeast:** In a small bowl, combine the warm milk and active dry yeast. Stir gently and let it sit for 5-10 minutes. The mixture should become foamy on top, indicating the yeast is active.
2. **Combine : Dry Ingredients:** In a large mixing bowl, whisk together the all-purpose flour, granulated sugar, and salt.
3. **Mix : Dough:** Add the activated yeast mixture, 3 whole eggs, and the cooled liquid bacon fat to the dry ingredients. Mix with a wooden spoon or a stand mixer with a dough hook attachment until a shaggy dough forms.
4. **Knead and : Add Butter:** Turn the dough out onto a lightly floured surface. Knead the dough for about 5 minutes until it starts to come together. Then, gradually add the softened butter, a tablespoon at a time, incorporating each addition before adding the next. Continue kneading for another 5-7 minutes (total kneading time about 10-12 minutes) until the dough is smooth, elastic, and no longer sticky. It should pass the "windowpane test" (stretch a small piece until it's thin enough to see light through it without tearing).
5. **First : Rise:** Lightly grease a clean large bowl. Place the dough in the greased bowl, turning it once to coat. Cover the bowl with a clean kitchen towel or plastic wrap. Let it rise in a warm place (like a turned-off oven with the light on, or a sunny spot) for 1-2 hours, or until it has doubled in size.
6. **Shape : Buns:** Gently punch down the risen dough to deflate it. Turn it out onto a lightly floured surface and divide it into 12 equal pieces (you can weigh them

for accuracy, about 60-70g each). Shape each piece into a smooth, round bun by tucking the edges underneath.

7. **Second : Rise:** Place the shaped buns on a baking sheet lined with parchment paper, leaving a few inches between each bun. Cover with a clean kitchen towel or plastic wrap. Let them rise in a warm place for another 30-45 minutes, or until they look visibly puffy.
8. **Preheat : Oven & Egg Wash:** While the buns are on their second rise, preheat your oven to 375°F (190°C). In a small bowl, whisk the egg yolk with 1 teaspoon of water or milk to create an egg wash. Gently brush the tops of the risen buns with the egg wash.
9. **Bake:** Bake the buns in the preheated oven for 15-20 minutes, or until they are beautifully golden brown on top and sound hollow when tapped on the bottom.
10. **Cool & : Enjoy:** Remove from the oven and transfer the buns to a wire rack to cool slightly. Enjoy your Bacon Fat Brioche Buns warm with butter, your favorite burger patty, or as a decadent side to any meal!
11. **Tips for Success: Proper Yeast Activation:** Ensure your milk is the correct temperature and your yeast foams. If it doesn't foam, your yeast might be old, or the milk too hot/cold.
12. **Don't : Rush Kneading:** Brioche dough requires good kneading to develop gluten for its tender, airy texture. Use a stand mixer for ease.
13. **Warm : Rising Place:** A warm, draft-free environment is essential for proper dough rising.
14. **Gentle : Handling:** Once risen, handle the dough gently to avoid deflating it too much.
15. **Evenly : Shaped Buns:** Try to make your buns roughly the same size for even baking.
16. **Serving Suggestions and Pairings:** These Bacon Fat Brioche Buns are incredibly versatile and can elevate almost any meal.
17. **Ultimate : Burgers:** They are the perfect bun for a gourmet burger (beef, chicken, or veggie!), adding a layer of rich flavor.
18. **Breakfast : Sandwiches:** Use them for epic breakfast sandwiches with scrambled eggs, extra bacon, and cheese. Try them with something like the filling from [This One-Pan Breakfast Bake Will Make You Skip](#).
19. **Savory : Sliders:** Cut them smaller for savory sliders.
20. **Alongside : Soups or Stews:** Their rich flavor makes them a great companion to hearty soups or stews.
21. **Just : Butter:** They are so delicious warm, simply split and spread with a little butter.
22. **Sweet : Counterparts:** Pair with a mug of coffee and contrast with something sweet like [This Chocolate Chip Banana Bread is My Favorite Way to Use Up Overripe Bananas](#) for a delightful breakfast spread.
23. **Storage and Leftover Tips:** Bacon Fat Brioche Buns are best enjoyed the day they are baked. However, they can be stored in an airtight container at room temperature for up to 2-3 days. For longer storage, freeze the cooled buns in a freezer-safe bag for up to 1 month. Thaw at room temperature and refresh in a warm oven.

(300°F / 150°C for 5-7 minutes) before serving.

24. More Recipes You Will Love: If you loved the joy of baking and the comforting flavors of these brioche buns, you'll definitely want to try these other fantastic and easy-to-make recipes:
25. This : One-Pan Breakfast Bake Will Make You Skip

SWAPS & NOTES

Bacon Fat: This is the star of the show!
Make sure it's cooled to a liquid, but not solidified.

Do not use hot bacon fat, as it will kill the yeast.
Milk: Whole milk works best for richness.

TIPS FOR SUCCESS

Proper Yeast Activation: Ensure your milk is the correct temperature and your yeast foams.

If it doesn't foam, your yeast might be old, or the milk too hot/cold.

Don't Rush Kneading: Brioche dough requires good kneading to develop gluten for its tender, airy texture.

Warm Rising Place: A warm, draft-free environment is essential for proper dough rising.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bacon-fat-brioche-buns-the-ultimate-savory-sweet-bread/>