

# BURGER BUNS

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½ cup warm water  
2 packages yeast  
¾ cup warm milk (105 to 115 degrees)  
¼ cup sugar  
3 tablespoons butter or margarine  
2 teaspoons salt  
4 ¾ to 5 ¼ cups flour  
3 eggs  
Instant minced onion or poppy seed (optional)

Place warm water in large warm bowl, sprinkle in yeast; stir until dissolved. Add warm milk, sugar, butter, salt and 2 cups flour; blend well. Stir in 2 eggs and enough remaining flour to make soft dough. Knead on lightly floured surface until smooth and elastic, about 4 to 6 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm, draft-free place until doubled in size, about 30 to 45 minutes. Punch dough down, remove dough to lightly floured surface. Divide into 8 equal pieces. Form each piece into smooth balls. Place on large greased baking sheet. Flatten balls of dough to 4-inch rounds; cover. Let rise in warm, draft-free place until doubled in size, about 20 to 40 minutes. Lightly beat remaining egg, brush on rolls. Sprinkle with instant minced onion or poppy seed if desired. Bake at 400 degrees for 10 to 15 minutes until done. Remove from baking sheet, cool on rack. For hot dog buns, prepare as above, except shape each portion of dough into a roll about 6 ½ inches long, tapering ends. Continue as above.