

hot dog buns – hamburger buns – burger buns

INGREDIENTS

for 16 hot dog buns 65 – 70 g
or 8 burger buns approx. 130 g

550 g flour
1 teaspoon salt
1 teaspoon sugar
50 g soft butter
1 egg
150 ml milk
1 cube of yeast (42 g)
250 g quark
flour for work surface
parchment paper or butter

PREPARATION

Put flour in a bowl,
make a hollow in the flour,
crumble in 1 teaspoon sugar and the 42 g yeast,
put the salt on the edge of the flour.

In the meantime melt the butter in a saucepan,
then add the milk to the melted butter and heat it up,
not warmer than lukewarm.

With a whisk or a mixer with a dough hook
Slowly pour the butter-milk mixture onto the yeast.

Then add the egg and quark and knead in,
a smooth dough must have arisen.

Now the dough has to rest so that it rises,
he must not stand in the wind,
the yeast dough is very delicate.

When the dough has doubled
Knead again and
bring it into the desired shape.

The batter is enough for 16 hot dog rolls of 65 – 70 g each.

After shaping the buns,
let go again.

BAKING TIME

Top / bottom heat around 180 – 200 ° C

Baking time approx. 20 minutes
After half the baking time, turn the tray.

Have fun baking!

Download the recipe as a PDF: [hot dog buns](#)

BAKEMANIA AND COOKMANIA

SUSANNE is a trained housekeeping manager and cook.

She has been working in this profession for many years. Immediately after completing her apprenticeship, she worked at the Hilton in Mainz and for a short time in Switzerland before SUSANNE returned to her home country in Schleswig-Holstein and then became housekeeper in Heikendorf.

SUSANNE bakes and cooks with passion.