Homemade Hamburger Buns

Ingredients:

2 1/4 teaspoons (1 packet) active dry yeast

1 cup warm water (about 110°F or 43°C)

2 3/4 cups all-purpose flour

3 tablespoons granulated sugar

1 teaspoon salt

1/4 cup unsalted butter, softened

1 large egg

1. In a small bowl, combine the warm water and active dry yeast. Let it sit for about 5-10 minutes until it becomes frothy. This indicates that the yeast is activated.
2. In a large mixing bowl, combine the flour, sugar, and salt.
3. Add the softened butter and the activated yeast mixture to the dry ingredients.
4. Crack the egg into the bowl as well.
5. Mix everything together until a dough forms. You can use a stand mixer with a dough hook attachment or knead by hand on a floured surface for about 5-7 minutes until the dough is smooth and elastic.
6. Divide the dough into 8 equal portions and shape them into round balls.
7. Place the dough balls on a baking sheet lined with parchment paper, leaving enough space between them for rising.
8. Cover the dough balls with a clean kitchen towel and let them rise for about 30-45 minutes in a warm, draft-free place. They should roughly double in size.
9. Preheat your oven to 375°F (190°C).
10. Bake the buns in the preheated oven for about 12-15 minutes or until they turn golden brown.
11. Remove the buns from the oven and let them cool on a wire rack.