

## Easy Refrigerator Rolls (Hamburger Buns)

2 cups very warm water (under 130°)

½ cup sugar

1 ½ tsp. salt

¼ cup oil

1 egg

6 ½ to 7 cups flour

2 Tbsp. dry yeast (Quick Rise)

Pour water into mixing bowl. Add sugar, salt, oil and egg. Add on top 5 cups flour, then put yeast on top of flour. Mix with electric mixer, then add more flour as needed to get a dough that is easy to handle, not sticking to fingers but tacky.

Knead dough just briefly to smooth into a ball. Use flour as needed.

Let rest about 10 to 15 minutes.

Roll out on floured surface at least ½ inch thick, and cut with round cutter, such as a donut cutter. Place on lightly greased baking sheet. Let rise til double. Bake at 400°. Bake for about 12 minutes. Check at 10 minutes; it may depend on the metal of your pan and oven temp accuracy. Should be just lightly browned on top and especially on bottom.

Makes about 18 to 22 buns for me. It will depend on cutter size and thickness of rolled out dough. I like them thicker. Makes nice mini buns, too, with a small cutter.

(The water is hotter than is usually used for yeast recipes, but because the flour is placed on top with yeast on top of that, it cools it before killing the yeast. This makes the recipe quicker to make because a first rising is not necessary before rolling out. Just let it rest a bit.)

Good luck!