

Whole Wheat Hot Dog Buns

- 1 cup Warm water
- 1 cup Warm milk
- 1/4 cup Vegetable oil
- 1/4 cup Honey
- 2 tsp Salt
- 2 1/2 cups Whole wheat flour
- 2 1/2 All-purpose flour
- 1 Tbsp Instant yeast



Recipe Instructions

1. In mixing bowl with dough hook and dough hook extender in place, add first 6 ingredients, about half of the flour, and the yeast. Mix on speed 1 for about a minute.
2. Increase to Speed 2. Continue adding remaining flour, a little at a time, until dough pulls away from the sides and bottom of the bowl. You may not need all the flour. Knead on speed 2 for 6–8 minutes, until dough is smooth and elastic.
3. Cover the bowl with plastic wrap and allow to rise for 1 hour or until doubled in size.
4. Roll dough into a 16 inches x 5 inches wide rectangle on a floured surface. Cut into 10 pieces and place on a parchment paper lined baking tray, about 1 inch apart.
5. Let rise for another 45 minutes until doubled.
6. Brush buns with egg wash (lightly beaten egg) Bake at 350°F for 15-20 minutes or until golden brown.