

## LIGHT BRIOCHE BURGER BUNS

*(from Parsley, Sage, and Sweet)*

Makes 8 4-inch to 5-inch buns

1 cup warm water  
3 tablespoons warm milk  
2 teaspoons active dry yeast  
2 1/2 tablespoons sugar  
2 large eggs, divided (one will be used for glaze)  
3 cups bread flour  
1/3 cup all-purpose flour  
1 1/2 teaspoons salt  
2 1/2 tablespoons unsalted butter, softened

Sesame seeds and/or poppy seeds (optional)

In a measuring cup, combine one cup warm water, the milk, yeast and sugar. Let stand until foamy, about five minutes. In the meantime, beat one egg.

In a large bowl, combine both flours with the salt. Add the butter to the flours and salt and rub into the flour using your fingers or a pastry cutter, making crumbs, like you would a pie dough. Stir in the yeast mixture and beaten egg until it forms a dough. Scrape dough onto clean, well-floured counter or board. and knead, scooping the dough up, slapping and turning it, until smooth and elastic, about 8 to 10 minutes. Alternatively you can use a Kitchen Aid type mixer, for 5 minutes in medium-low speed.

Shape dough into a ball and return it to bowl. Cover bowl with plastic wrap and let rise in a warm place until doubled in bulk, about 1 to 2 hours.

Line a baking sheet with parchment paper. Using dough scraper or sharp knife, divide dough into 8 equal parts. Gently roll each into a ball and arrange two to three inches apart on the lined baking sheet. Cover loosely with a piece of plastic wrap lightly coated in nonstick spray and let buns rise in a warm place for 1 to 2 hours.

Heat the oven to 400 F. Beat remaining egg with 1 tablespoon water to make an egg wash, then brush on top of buns. Sprinkle with sesame seeds pressing them in gently to adhere. Bake, turning the sheet halfway through baking, until tops are golden brown, about 15 minutes. Transfer to a rack to cool.