

Oat Slider Buns

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Makes 30 buns

Bake at 375 degrees Fahrenheit

Ingredients

1 T. active dry yeast

1/2 c. warm water

1 1/2 c. warm milk

1/2 c. sugar

1/2 c. butter, softened

6 c. all purpose flour

2 c. ground rolled oats (I ground mine in a food processor)

2 eggs

2 t. salt

Combine the yeast and the warm water in the bowl of a stand mixer and let sit for 2 to 3 minutes. Melt the butter and milk together. Once the yeast is active; add the sugar, butter and milk and half of the all purpose flour and start to knead with the dough hook. Add the eggs one at a time; knead in between and then finally add the ground oats and salt. Knead the dough until it is smooth, about 5 minutes. This dough will be very soft.

Place in an oiled bowl, cover with a shower cap and let rise about an hour or until doubled. Once doubled, weigh out 2 oz. pieces of dough and form into balls. Cover the buns with plastic wrap and let rise for about 15 minutes.

Make an egg wash by beating an egg with 2 T. of water and brush on the tops of the buns before placing into the oven.

Bake for about 12 minutes or until the tops are golden brown.