**40-Minute Hamburger Buns**

**Ingredients**

* 2 tablespoons active dry yeast
* 1 cup plus 2 tablespoons warm water (110° to 115°)
* 1/3 cup vegetable oil
* 1/4 cup sugar
* 1 large egg
* 1 teaspoon salt
* 3 to 3-1/2 cups all-purpose flour

**Directions**

* In a large bowl, dissolve yeast in warm water. Add oil and sugar; let stand for 5 minutes. Add the egg, salt and enough flour to form a soft dough.
Turn onto a floured surface; knead until smooth and elastic, about 3-5 minutes.
* Do not let rise. Divide into 12 pieces; shape each into a ball. Place 3 in. apart on greased [baking sheets](https://amzn.to/2LlenxW). Preheat oven to 425&deg;.
Cover and let rest for 10 minutes.
* Bake until golden brown, 8-12 minutes.
* Remove from pans to wire racks to cool.