

TIM FARMER'S COUNTRY KITCHEN

SOURDOUGH BUNS

*1/2 cup half and half
1/2 cup sourdough starter
1 tablespoon olive oil
1 egg
1 teaspoon active dry yeast
1 tablespoon honey
1/2 teaspoon salt
2 cups flour (1 cup at a time)*

*Egg wash
Sesame seeds*



Mix together ingredients and knead for 5 min. Cover and let sit in warm spot for 1 hour and 30 minutes. Shape into balls and place on parchment paper, cover and let sit for 45 minutes. Brush with egg wash and top with sesame seeds and place in 375 degree oven for 17 minutes.