

Hamburger Buns



- 1 package Yumree Yumree Breads mix
- 1 package yeast – included in Yumree Yumree Breads mix
- 3 tablespoons granulated sugar
- 2 eggs, beaten
- 1 1/2 cups rice milk or milk
- 1/4 cup extra light olive oil or 4 tablespoons butter

In a large mixing bowl, combine Yumree Yumree Breads mix, yeast, and sugar. Mix well.

In a small saucepan, combine eggs, rice milk, and olive oil. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Using the [Rolling Mix](#) suggestion, lightly flour a silicone mat. Gently roll dough in flour on mat. Shape dough into a log. Use a floured rotary pizza cutter or floured unflavored dental floss. Cut dough into twelve equal pieces. Roll each piece in flour and shape into a circle. Dust off excess flour with a dry silicone pastry brush. Place buns on a greased baking sheet.

Allow buns to rest for 10 minutes. Using the [Quick Rise Method](#), allow uncovered buns to rise in a warm place until about double in size.

Bake at 375 degrees for 17 minutes, or until buns are golden brown. Remove buns from pan and cool on a wire rack. When cool, slice buns with a serrated knife.

Makes 12 buns

Cook's Note: *Electric mixer required.* To make hot dog buns, roll each piece of dough in flour and shape into a log. Bake as directed.

