

Hamburger/Hot Dog Buns

Note: This recipe requires a bread machine

Place 1 cup warm water, 1 egg, Hamburger/Hot Dog mix, 3 t. bread machine yeast, and 1 T. vital wheat gluten (optional) in the bowl of a bread machine and start the "dough" cycle. When cycle is complete, turn dough out onto lightly floured surface and divide it into 8-10 equal parts. Shape into desired shape (round for hamburger, oblong for hot dog) and arrange on a baking sheet covered with cooking spray. Allow plenty to space between each roll. Cover with clean cloth and let rise 10-20 minutes. Bake at 400 degrees for 8-10 minutes or until golden.

These also make great dinner rolls when divided into smaller portions.

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