



Hamburger Buns

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

25

Description

Delicious lowcalorie burger buns mdash homemade and fresh Easytomake and economical these buns will make your dinner guests feel extra special

Ingredients

- - 2 cups warm milk (110 degrees F/45 degrees C) - ¼ cup margarine
- melted - ¼ cup warm water - ¼ cup white sugar - 2 (.25 ounce) packages instant yeast - 2 teaspoons salt - 6 cups all-purpose flour
- or as needed

Instructions

1. In a large bowl
2. stir together milk
3. margarine
4. warm water
5. sugar
6. and yeast. Let stand for about 5 minutes. Mix in salt and gradually stir in flour until you have a soft dough.
Divide into 25 pieces
7. and form into balls. Place on baking sheets
8. so they are 2 to 3 inches apart. Let rise for 20 minutes. Preheat the oven to 375 degrees F (190 degrees C).
Bake rolls for 15 minutes in the preheated oven. Cool slightly
9. then split them in half horizontally to fill with your favorite burgers.