



Recipe #914 Hamburger Buns,

Serving Size and Ingredients: 1 Bun

25 Servings	50 Servings	100 Servings	Ingredients
2 cups	4 cups	8 cups	Warm Milk (110 Degrees)
¼ cup	½ cup	1 cup	Margarine
¼ cup	½ cup	1 cup	Warm Water
¼ cup	½ cup	1 cup	White Sugar
2 pks.	4 pks.	8 pks.	Instant Yeast Packages (.25 oz.)
2 tsp.	1 Tbsp. + 1 tsp.	2 Tbsp. + 2 tsp.	Salt
6 cups	12 cups	24 cups	Flour

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Instructions:

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