



Artisan Hot Dog or Slider Buns

These light, fluffy buns can be made long for hot dogs, or shorter for hamburger sliders or sandwich buns. Made using our [All-Purpose Flour Artisan Blend](#).

You can also make buns using our Bread Mix – get that recipe here: [Traditional Hot Dog or Slider Buns](#).

Yield: 8 to 10 hot dog buns or 24 to 30 slider buns

Ingredients

- 2 whole eggs plus 2 egg whites, room temperature
 - 3 TBSP olive oil
 - 2 TBSP honey
 - 1 tsp apple cider vinegar
 - 2-3/4 cups [Pamela's All-Purpose Flour Artisan Blend](#)
 - 1/4 cup dry buttermilk powder
 - 1 tsp salt
 - 1 TBSP sugar
 - 10 oz. club soda, room temperature
 - 1 TBSP plus 2 tsp active dry yeast
- Equipment:
- Large disposable pastry bag or equivalent
 - Disposable aluminum pans – 2 Broiler Pans 11.5 x 8.5

Directions

In the bowl of a stand mixer, mix eggs, oil, honey and vinegar. In another bowl, mix All-Purpose Flour Artisan Blend, buttermilk powder, salt and sugar. On low, slowly mix the dry ingredients into wet. It will become very dry with clumps.

Once all incorporated, slowly add club soda, small amounts at a time until completely incorporated. Add yeast, and beat until smooth. Once smooth, up the speed to medium-high and beat for 4 minutes.

Line a rimmed sheet pan with parchment and spray with gluten-free non-stick spray or prep aluminum pan by depressing every other ridge with your finger, making a larger space for the hot dog buns and spray or oil well.



Fill pastry bag with dough. Cut off tip so you have about a 1-1/4" opening.

For hot dog buns: Squeeze dough out in 5" tubes. Lay about 1/2 to 3/4" apart if using parchment, making two rows of 5 or 6 tubes.



Important step: Once all laid out, brush dough with bristle pastry brush dipped in water to help

shape, elongate and smooth dough.



For slider buns: Pipe two inch puffs (rather than 5" tubes) in pan that has been prepped and sprayed well.

Important step: Once all laid out, brush dough with bristle pastry brush dipped in water to help shape and smooth dough.



Let dough rise, covered with an inverted roasting pan, or uncovered, in a warm, draft free place for 20 minutes.

Bake in 375° pre-heated oven in the top 1/3 of the oven, approximately 20 minutes, until golden brown all over. (Cook to 210° internal temp. for perfect every time.) When cool enough to handle, remove from pan and cool on a rack. This will prevent moisture from building on the bottom while cooling. Let cool completely before cutting. Use a serrated knife to cut apart and split in half. Use the day they are baked or store in a plastic bag on counter for the next day. Freezing is not recommended.



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