



Traditional Hamburger Buns

This recipe makes delicious buns for your burgers or sandwiches. Made with [Pamela's Bread Mix](#).

Yield: 6 buns

Ingredients

- 2 eggs, large, at room temperature
- 2 egg whites, at room temperature
- 1 tablespoon olive oil
- 1 tablespoon honey
- 1 teaspoon apple cider vinegar
- 2 $\frac{3}{4}$ cups (412 g) [Pamela's Bread Mix](#)
- $\frac{1}{4}$ cup dry buttermilk powder or alternative milk powder (optional, adds richness and flavor)
- 1 teaspoon salt
- 1 tablespoon sugar
- $\frac{3}{4}$ teaspoon cream of tartar
- 1 cup (8 oz) club soda, at room temperature
- 2 tablespoons active dry yeast
- 2 tablespoons sesame seeds

Directions

In the bowl of an electric stand mixer with paddle attachment, mix eggs, egg whites, oil, honey, and vinegar. In another bowl, mix Bread Mix, buttermilk powder, salt, sugar, and cream of tartar. With the electric mixer set on low speed, slowly add flour mixture to the egg mixture. The dough will be very dry with clumps.

Once all of the flour mixture has been added and combined evenly, slowly add club soda until it is completely mixed in. Add yeast and beat until batter is smooth. Turn speed to medium-high and beat for 4 minutes.

Fill pastry bag with dough. Cut off tip so you have about a 1-inch-wide opening. Squeeze the dough into circles, starting on the outer edge and working to the center. Do not over fill or they will be too tall.



Once the buns have been formed, use a pastry brush dipped in water to help shape dough into smooth buns. Sprinkle the top of each bun with about 1 teaspoon of sesame seeds.



Let dough rise in warm, draft-free place for 20 minutes, uncovered. Preheat oven to 375° with rack set in the top third.

Bake buns about 20 minutes, until they are golden brown all over and internal temperature of bun is 210°. When cool enough to handle, flip buns out of pan and cool on a rack to prevent them from getting soggy on the bottom. Once completely cool, use a serrated knife to cut buns across into top and bottom halves.

Serve buns the day they are baked or store them in a plastic bag at room temperature to use the next day.

NOTE: For this recipe, you will need a whoopie pie pan; or a large muffin top baking pan with 6 rounds; or 6 English muffin rings set on a rimmed sheet pan. Spray pan or rings well with nonstick cooking spray. You will also need a large disposable pastry bag to squeeze the dough into the pan wells.

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