51% Whole Grain Hamburger Buns
Yield: 1500 hamburger buns – 3” x 3”

3 lb. spice, active dry yeast
50 lb. water, 90 degrees Farenheit
10 lb. granulated sugar
49 lb. all purpose flour
15 lb. Alaska Grown barley flour
36 lb. whole wheat flour
1 lb. salt
4 lb. non-fat powdered milk
10 lb. oil, vegetable
3 lb. honey

1. Mix all ingredients on lowest setting of electric mixer with dough hook attachment for 5 minutes.
2. Increase speed to medium/medium high and knead for 15 minutes.
3. Remove dough and let set 20 minutes on floured surface.
4. Process into hamburger buns or rolls according to your facility procedure.
5. Raise at 100 degrees Farenheit for 60 minutes.
6. Preheat oven to 350 degrees Farenheit.
7. Bake for 10 minutes or until golden brown.
8. Remove from oven, let cool on cooling rack.