51% Whole Grain Hamburger Buns

Yield: 60 hamburger buns – 3”x 3”

2 oz. spice, active dry yeast
32 oz. water, 90 degrees Fahrenheit
6.5 oz. granulated sugar
31.5 oz. all purpose flour
9.5 oz. Alaska Grown barley flour
23 oz. whole wheat flour
0.5 oz. salt
2.5 oz. non-fat powdered milk
6.5 oz. oil, vegetable
2 oz. 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 Fahrenheit for 60 minutes.
6. Preheat oven to 350 degrees Fahrenheit.
7. Bake for 10 minutes or until golden brown.
8. Remove from oven, let cool on cooling rack.