51% Whole Grain Hamburger Buns

Yield: 750 hamburger buns – 3”x 3”

1.5 lb. spice, active dry yeast
25 lb. water, 90 degrees Farenheit
5 lb. granulated sugar
24.5 lb. all purpose flour
7.5 lb. Alaska Grown barley flour
18 lb. whole wheat flour
0.5 lb. salt
2 lb. non-fat powdered milk
5 lb. oil, vegetable
1.5 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.