

Thin Sandwich Buns



Buns

- 1 package Yummee Yummee Dreamees mix
- 1/8 teaspoon baking soda
- 1/3 cup shredded Mozzarella cheese
- 1/3 cup sour cream
- 1/4 cup milk
- 2 tablespoons canola oil

In a large bowl, combine Yummee Yummee Dreamees mix and baking soda. Mix well. Toss and coat cheese thoroughly with dry ingredients. In a small bowl, combine sour cream, milk, and canola oil. Mix well. Stir wet ingredients into dry mixture, and mix well.

Divide dough into 3 to 4 equal portions. Roll each portion into a ball. Flatten into a disk shape. Place buns on a parchment lined baking sheet, about 1 inch apart.

Bake at 400 degrees for 12 to 14 minutes depending on size of buns. Remove buns from baking sheet, and cool on a wire rack. Slice buns in half to make sandwiches.

Makes 3 to 4 sandwich buns

Cook's Note: These buns work great for a grilled sandwich or for a cold sandwich with mayonnaise, thinly sliced onion, lettuce, cheese, and luncheon meat.