

## Hamburger and Hot Dog Buns



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

**In a large bowl**, combine Yumree Yumree 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 for a hamburger bun or shape by hand into a hot dog bun. Place buns on a well-greased 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.

**Cook's Note:** These are customized buns. Shape according to size of hot dogs or hamburgers. Make slightly smaller than desired size to allow for the baking process. These make simply scrumptious biscuits for breakfast with honey or jam and butter. Divide dough into 6 to 9 equal portions. Roll each portion into a ball by hand and place on a well-greased baking sheet, about 1 inch apart. Flatten each roll gently to about 3/4 inch thickness. Bake at 375 degrees for 15 minutes.