

Pizza Buns

2 Cups water
2 Tablespoons vegetable oil
2 teaspoons salt
2 Tablespoons sugar
4 ½ Cup Flour
2 Tablespoon instant or bread machine yeast

Bread machine method;

In this order combine: 2 Cups water, 2 Tablespoons oil, 2 teaspoons salt, 2 Tablespoons sugar, 4 ½ Cups all purpose flour and 2 Tablespoons instant yeast.

Set machine on dough cycle

Regular mix method;

Combine water, oil, salt, sugar and stir well. Add flour and yeast and knead dough for 7-10 minutes until smooth and elastic. Place in a greased bowl and cover with plastic wrap until doubled in size.

Stand Mixer Method: Combine in same order as above in stand mixer bowl and using dough hook, knead dough for 7 minutes. Place in a greased bowl covered with plastic wrap until double in size.

Roll dough out on a lightly floured surface to approximately 24 inches by 20 inches(24x20) rectangle.

Spread pizza sauce over entire surface/

Sprinkle grated cheddar cheese over top of sauce.

at this point you can start rolling the dough up or you can add a meat topping such as salami,ham, cooked bacon etc.

Roll dough up starting from the widest end.

With a serrated knife cut rolls into 16-20 pieces depending on how big you want them.

Think of this as an open canvas and you can create your own pizza bun.

Place cut rolls on parchment paper lined baking sheets.

Put in a warm place with a tea towel over top of the rolls until they have doubled in size.

Bake in a preheated 400 degree oven until golden.

I have omitted the pizza sauce and sprinkled dough with cubed leftover ham and grated cheddar cheese.

These are great for lunches as they travel well and the kids love them.