

Hamburger Buns

June 2010

Bertille Baking is now being baked in the gluten free facility of R.W. Baking in Muskegon. Bertille Baking (formerly Bristol Baking) produces hamburger, slider and hotdog buns, and more items to come. They are talking with several area businesses and restaurants who may be carrying their products soon.

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You can use a lettuce leaf to wrap around that hamburger or hotdog to eat, but also there were some suggestions if you would like hamburger or hotdog buns. Forest Hills Foods grocery store stocks the Schar brand of bun. Coco Charlotte Bakery carries buns also. If you bake your own bread, you can make your own hamburger buns by using tuna cans as baking forms, or the egg rings that are sold in kitchen stores. Also Michael's Craft store stocks the little cake/pie pans that are a good size to use for these. Or aluminum foil can be formed to make the bun shape ~ for either hamburger or hotdog buns. Hot dog buns can be formed by placing the bread dough into a ziploc plastic bag and cutting one of the corners off the bag. Then squeeze out the dough onto the baking sheet for the size of hotdog bun you'd like. Recommendations were made for the Gluten Free Pantry Sandwich Bread mix or the Gluten Free Pantry French Bread mix for breads/buns.