



# Dairy free cheesy buns

Gluten free & non dairy “cheesy” buns. These are quick delicious buns, no yeast needed

Makes 20

Ingredients:

2 1/2 cups gluten free bread flour

2 teaspoons baking powder

4 ounces non dairy cream cheese, softened

1/2 cup almond milk

4 ounces non dairy “mozzarella” cheese, grated

1 large egg, plus 1 lightly beaten egg

1/8 teaspoon salt

2 tablespoons chopped fresh basil leaves or (1/2 teaspoon) dry oregano

Preparation:

1. In a large bowl mix the non dairy cheeses, egg and almond milk. In a different bowl, mix bread flour blend, baking powder, salt and herbs. Mix the flour mixture into the egg mixture until incorporated. Cover and refrigerate for 15-20 minutes.

2. Preheat the oven to 375 degrees F. Line a baking sheet with parchment paper. Create medium sized round buns, using 2 tablespoons and place on the baking sheet.

3. Brush buns with lightly beaten egg. Bake for 25 minutes or until golden-brown. Let them cool slightly before serving. The buns keep well, covered in the refrigerator up to 4 days.