Nice buns!
If tailgating or burger night left you with too many hot dog or hamburger buns, use them up! Check out these creative roll models.

Cinnamon Toast Crunch Cramble
On a baking sheet, bake 1 cup miniature torn hot dog or hamburger buns at 350° until dry about 15 minutes. Let cool, then process in a food processor. Pulse buns, 2 tbsp. sugar and 1 tsp. ground cinnamon until coarsely crumbled. Bake in a 9-inch square pan, about 7 minutes. Serve warm.

Choice Bread BLT
Place 2 slices of choice inside each of 4 hamburger buns. On my buns, press to flatten in walnut, melt 1 tbsp. butter over medium. Working in batches, cook until the buns are crispy and the cheese melts. 1 to 2 minutes per side. Spread mayonnaise on 2 of the grilled cheese buns. Top each with a slice of bacon, lettuce, sliced tomatoes and the remaining buns. Makes 4.

Italian Sausage Frittata
In medium ovenproof skillet over medium-high, toast 2 torn hot dog or hamburger buns in 2 tbsp. oil until golden. 5 minutes; transfer to plate. In same skillet, cook 1/2 sliced bell pepper and 1/4 lb. bulk Italian sausage at 1 tbsp. olive oil until sausage is browned, 6 minutes. Add buns and 1/4 cup sliced basil. Pour in 2 scrambled, beaten eggs. Bake at 400° until set, 10 to 12 minutes. Serve with a green salad. Serve.

Ice Cream Sliders
In a bowl, cut 6 slider buns in half. Brush bun tops with melted butter; sprinkle with brown sugar. Brush with melted brown sugar. Top bun bottoms with a scoop of your favorite ice cream. Serve.

Spread not only Heaven's Best Yogurt in Blackberry Berries (2.88 oz.) for regular but yogurt that gets more flavor, added a bit of cocoa. "It's more flavorful, more!" —Cindy Wrucke, food editor.

Use with great for-your-coconut and chia seeds. "Heaven's Best's Oats SuperFlakes is a great breakfast cereal to make the base cereal over an egg sandwich. Plus" Jennifer Endick, editorial assistant.

Adding a splash of Kinnikinnick Gluten-Free Almond Meal or Flax Seed (3.5 oz.) is an easy way to spice up a boring "lacyars" sandwich." —Shannon Clark, associate photo editor.