THE J.M. SMUCKER Co

Cheesy Breakfast Buns

Prep Time	Cook Time	Serves	Difficulty
30 mins	25 mins	18	N/A

Ingredients

- **Buns:**
- 1/2 cup (125 mL) warm water (105º-115ºF/40º-56ºC)
- 1 tsp (5 mL) sugar
- 2 envelopes instant quick-rise yeast (2 1/4 tsp / 11 mL each)
- 1 1/2 cups (375 mL) warm **Carnation®** Regular, 2% or Fat Free Evaporated Milk (105º-115ºF/40º-56ºC)
- 1/4 cup (50 mL) Canola or Vegetable Oil
- 2 tsp (10 mL) kosher salt
- 5 cups (1.25 L) **Robin Hood®** Best For Bread Homestyle White Flour

  Robin Hood® Best for Bread Homestyle White Flour

- 1 1/2 cups (375 mL) cubed cheddar cheese
- 1 cup (250 mL) grated cheddar cheese
- **Glaze:**
- 1 egg, beaten
- 1/2 cup (125 mL) grated cheddar cheese
- 1/4 cup (50 mL) sesame seeds

Directions

Step 1:

Buns: Combine warm water and sugar in large mixing bowl. Add yeast and let stand until mixture bubbles up.

Step 2:

Add milk, oil and salt to yeast mixture. Stir to combine. Add flour to form a dough that is soft but not too sticky. Knead 10 minutes by hand or 5 minutes in mixer on low speed.

Step 3:

Place dough in a lightly oiled bowl. Cover with plastic wrap and let rise until doubled in volume; 1-1 1/2 hours.

Step 4:

Punch down and knead in cubed and grated cheese. Divide into 18 pieces. Shape into rounds. Place on parchment paper lined baking sheets. Cover with plastic wrap. Let rise until doubled; about 45 minutes.

Step 5:

Glaze: Brush rolls with egg. Sprinkle with grated cheese and sesame seeds.

Step 6:

Bake in preheated oven for 25 minutes until well browned. Remove from baking sheets and cool on wire rack.

Images

SINCE 1909.