THE J.M. SMUCKER Co

Pull-Apart Cheese Buns

Prep Time	Cook Time	Serves	Difficulty
25 mins	45 mins	40	N/A

Ingredients

- 6 cups (1500 mL) **Robin Hood®** Best for Bread Homestyle White Flour, divided

  Robin Hood® Best for Bread Homestyle White Flour

- 1 pkg (2 1/4 tsp / 11 mL) (8 g) instant quick-rise yeast
- 1 tbsp (15 mL) granulated sugar
- 2 tsp (10 mL) salt
- 1 1/2 cups (375 mL) shredded old cheddar cheese
- 1 cup (250 mL) warm milk (120°-130°F/50°- 55°C)
- 1 cup (250 mL) warm water
- 3 tbsp (45 mL) Vegetable or Canola Oil
- 1/3 cup (75 mL) butter, melted
- 1 cup (250 mL) grated Parmesan cheese

Directions

Step 1:

Combine 3 cups (750 mL) flour, yeast, sugar and salt in large mixer bowl. Mix well; toss in cheddar cheese.

Step 2:

Add milk, water and oil. Beat using an electric mixer on medium speed 3 minutes. Gradually stir in remaining flour using enough flour to make a soft dough.

Step 3:

Turn out onto lightly floured board. Knead dough adding more flour as necessary, until dough is smooth, elastic and no longer sticky (about 5 minutes). Place in greased bowl; turn dough over to grease top. Cover with plastic wrap. Let rise in warm place (75°-85°F/24°-29°C) for 30 minutes. Punch down, cover and let rest 10 minutes.

Step 4:

Cut dough into 40 pieces. Shape each into a ball. Dip balls in melted butter then roll in Parmesan cheese to coat. Grease a 10” (4 L) tube pan. Arrange balls in two layers in prepared pan. Cover with tea towel. Let rise in warm place until balls are almost to top of pan (1-1 1/4 hours).

Step 5:

Preheat oven to 375ºF (190ºC).

Step 6:

Bake on lower rack 35 to 45 minutes or until firm and golden. Cool 5 minutes then remove from pan. Enjoy warm or at room temperature.

Images

