



CHEESY BUTTER ROLLS

Soft, airy, and irresistibly buttery — each roll hides a melty cheese center wrapped in tender, pull-apart layers.



PREP TIME
120 MIN



COOK TIME
15 - 20 MIN



SERVINGS
18 ROLLS

Instructions

- 1. For the dough:** In a bowl, add the flour and salt. Make a well in the center and pour in the warm milk, yeast, and sugar. Let it sit for about 15 minutes, or until the mixture becomes foamy/bubbly.
- 2.** Add the egg and softened butter, then knead until the dough is smooth.
- 3.** Cover and let rise for 45–60 minutes or until doubled in size.
- 4. Layer the dough:** Divide the dough into 4 pieces. Roll each piece into a rectangle.
- 5.** Spread softened butter between each layer, stacking them. Wrap in plastic and refrigerate for 30 minutes.
- 6. Shape the rolls:** Roll the chilled stacked dough into a larger rectangle.
- 7.** Cut the dough in half horizontally, then into small rectangles vertically.
- 8.** Place a cheese cube on one end of each piece and roll up to form a mini roll.
- 9. Rise:** Place rolls into a greased or parchment-lined pan. Cover and let rise for 30–45 minutes, or until doubled in size.
- 10.** Brush with egg wash.
- 11.** Bake at 350°F (175°C) for about 15–20 minutes, until golden brown.
- 12. Finish:** Brush warm rolls with melted butter.

Notes:

- Store the rolls in an airtight container at room temperature for up to 2 days, or refrigerate for up to 5 days.
- Reheat in the oven for a few minutes to bring back the soft, buttery texture.
- Shop My Favorites: Find all the baking tools and kitchen essentials I use [here](#).

Ingredients

Dough:

- 1 cup (250 ml) warm milk
- 1 ½ tsp (7 g) instant yeast
- 2 tbsp (30 g) sugar
- 4 cups (500 g) all-purpose flour
- 2 tsp salt
- 1 egg
- ¼ cup (55 g) unsalted butter, softened

Filling:

- ¼ cup (55 g) softened butter
- 4 oz (225 g) semi-hard cheese (cheddar or mozzarella), cut into small cubes

Egg Wash:

- 1 egg
- 2 tbsp water or milk

Topping:

- Melted butter for brushing

The Baking Studio
by Andrea