

Cheese and Onion Rolls

A Bountiful Kitchen

Dough:

2 cups warm water
2/3 cup powdered milk
2 tablespoons dry yeast
1 teaspoon sugar
1 egg
1 tablespoon sugar
1/3 cup butter , melted
2 teaspoons salt
4 cups bread flour

Filling:

1/2 cup butter, melted
1 chopped onion, about 2 cups total (I prefer sweet onions such as Walla Walla or Vidalia)
garlic salt, about 1 teaspoon
2-3 cups grated cheese, any type, I use Cheddar or Colby-Jack
1/2 cup fresh grated Parmesan (optional)
3 tablespoons poppy seeds (optional)

In large bowl of electric mixer, combine water and milk powder, stir until dissolved.
Sprinkle yeast over warm water and add 1 tablespoon of sugar. Let sit until yeast bubbles.
Add egg and 1/3 cup melted butter. Mix on low speed until ingredients are incorporated.
Add 2 cups of flour. Mix well. Add two teaspoons of salt. Mix on low speed of mixer until ingredients are mixed well. Increase speed of mixer for 2 minutes to medium speed.
Add 2 cups more flour; mix on low speed.
Add additional flour if needed, just until dough is not sticky, but still soft. If you use bread flour as the recipe suggests, the total amount of flour should not exceed 4 1/2 cups. If using all purpose flour, it may take 5 cups total.*
Dough should be soft, not overly sticky, and not too stiff.
Scrape dough off sides of bowl and coat sides of bowl with about 1 tablespoon vegetable oil around sides of the bowl, or spray bowl with cooking spray.
Cover with plastic wrap and allow to rise in warm place until double in size. This should take about one hour.
Meanwhile, make filling for rolls by combining all filling ingredients in medium size bowl. Mix well. Set aside.
After dough has risen, sprinkle cutting board or counter with flour and place dough on floured surface.
Split dough in half. Roll out into approximately 9x13 rectangle . Spread half of filling onto dough, similar to when making cinnamon rolls. Starting with long side, roll up the dough as tightly as possible and cut into 1 1/2 inch pieces with sharp knife or dental floss.
Place dough in greased muffin cups or onto a lightly greased cookie sheet. Repeat with

remaining dough.

Let rise in warm place until rolls are almost double in size (about 1/2 to 1 hour).

Bake at 375 for 15 minutes or until golden brown.

Tips:

-As with any roll or bread recipe, the amount of flour needed will vary with climate, altitude, the temperature of your ingredients, the temperature of your kitchen, etc. One of the biggest mistakes made when making bread or rolls is adding too much flour. If a recipe calls for 4 cups, I always start with three and add a little at a time from there. It is easier to add flour than to try to deal with dough that already has too much flour and is hard to handle.