

Cheesy Garlic Rolls

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Dough:

1 1/2 cup warm water
1 tbsp yeast
1 tbsp sugar
3 1/2-4 cup flour
1/2 tsp salt
1/4 cup butter, melted

Cheese and Herb Topping:

2 cup mozzarella cheese, grated
2 cup cheddar cheese, grated
1 cup parmesan cheese, grated
1 tsp granulated garlic
1/2 tsp oregano
1 tsp italian seasoning
1/2 tsp thyme

1. Preheat your oven to 170 degrees F. Mix the water, sugar and yeast together in the bottom of your mixer. Let it sit for 5 minutes. Add the salt and the flour, one cup at a time until dough pulls away from sides and well incorporated. Let knead for 5 minutes and then let dough rest for 5 more minutes.
2. Melt butter and pour half of it into a jelly roll pan or large cookie sheet that has sides. Place dough in the center of the pan. Let it sit 10 minutes. Then roll the dough out flat in the pan until it reaches all of the edges. (Doing all of the spreading and cutting of these rolls, in the pan makes cleaning up your counter so much easier!)
3. Once the dough is spread out, cut in half with a pizza cutter. Pour the rest of the melted butter over each half of the dough and spread it around with your hands so that it evenly covers the dough.
4. In a small bowl combine granulated garlic, oregano, italian seasoning and thyme. Sprinkle the seasonings evenly all over the top of the buttery dough. Sprinkle the shredded cheeses over the top. Roll each dough half up, starting with the long end of each.
5. Using a sharp knife, cut each roll into 12 small pinwheels. Lay each roll flat along the cookie sheet. Put the pan into your warm oven and let the rolls rise for about 5-10 minutes. Turn your oven up to 350 degrees (leaving the rolls inside). Once your oven has reached 350 degrees the rolls should cook for about 10 more minutes, or until the tops and bottoms are golden brown. Remove the pan from the heat and let the rolls rest on the pan for about 5 minutes and then serve. Enjoy!