

# Stuffed Cheese Buns

for the buns:

- 1 cup warm water
- 2 tablespoons yeast
- 2 tablespoons sugar
- 1 teaspoon garlic powder
- 1/4 cup melted butter
- 1/4 cup olive oil
- 3 1/2 cups flour (more or less as needed)
- 2 teaspoons salt
- 8 ounces mozzarella cheese, cut into 18 cubes

for topping:

- 1/2 cup shredded mozzarella cheese
- 2 teaspoons parmesan cheese
- 2 teaspoons butter, melted
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried parsley

In a large bowl or the bowl of a stand mixer, dissolve the yeast and sugar in the water, until bubbly. Add the garlic powder, butter, and oil. Add two cups of the flour and the salt, and stir to combine. Add the remaining flour, 1/4 cup at a time, to form a dough that is just slightly tacky to the touch. Place in a greased bowl, cover, and let rise until doubled, about one hour. Preheat the oven to 375 during the last ten minutes of rise time. After the dough has risen, punch it down gently and divide into 18 equal sized pieces. Roll each piece into a ball and flatten with your hand. Place a cheese cube in the center, and fold the dough around the cheese. Place seam side down on a greased baking sheet. Top with shredded mozzarella and sprinkle with parmesan. Bake 12-15 minutes, or until the buns are golden brown. Whisk the garlic powder and parsley into the melted butter. Brush the butter mixture over the warm buns. Serve warm.

*adapted slightly from [Yammie's Noshery](#)*