THE J.M. SMUCKER Co

Cheesy Breakfast Buns

Prep Time	Cook Time	Serves	Difficulty
2 hrs 45 mins	25 mins	18	N/A

Ingredients

- 1/2 cup (125 mL) warm water (105°-115°F/40°-56°C)
- 1 tsp (5 mL) sugar
- 2 envelopes (2 1/4 tsp / 11 mL each) instant quick-rise yeast
- 1 1/2 cups (375 mL) warm **Carnation®** Regular, 2% or Fat Free Evaporated Milk (105°-115°F/40°-56°C)
- 1/4 cup (50 mL) Canola or Vegetable Oil
- 2 tsp (10 mL) kosher salt
- 5 cups (1.25 L) **Five Roses®** All Purpose Bleached White Flour

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- 1 1/2 cups (375 mL) cheddar cheese, cubed
- 1 cup (250 mL) cheddar cheese, grated
- 1 egg, beaten
- 1/2 cup (125 mL) cheddar cheese, grated
- 1/4 cup (50 mL) sesame seeds

Directions

Step 1:

Buns: Combine warm water and sugar. Add yeast and let stand until mixture bubbles up.

Step 2:

Combine milk, yeast mixture, oil and salt in a large bowl. Add flour to form a dough that is soft but not too sticky. Knead 10 minutes by hand or 5 minutes in mixer on low speed.

Step 3:

Place dough in a lightly oiled bowl. Cover with plastic wrap and let rise until doubled in volume; 1-1 1/2 hours.

Step 4:

Punch down and knead in cubed and grated cheese. Divide into 18 pieces. Shape into rounds. Place on parchment paper lined baking sheets. Cover with plastic wrap. Let rise until doubled; about 45 minutes.

Step 5:

Preheat oven to 375°F (190°C).

Step 6:

Carefully brush rolls with egg. Sprinkle with grated cheese and sesame seeds.

Step 7:

Bake in preheated oven for 25 minutes until well browned. Remove from baking sheets and cool on wire rack.

If you are not using all the baked buns, wrap well and freeze. When ready to prepare, defrost on counter and preheat oven to 375°F (190°C). Place on baking sheet and heat for 5-10 minutes until warm to the touch.

Images

