

Fluffy Baked Cheese Buns - Pillowly, Golden, and Stuffed with Melty Cheese

Fluffy Baked Cheese Buns ?



OVEN
375°F

TIME
10 min

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INGREDIENTS

- 1 cup warm milk (110°F)
- 2... tsp active dry yeast
- 1 tbsp sugar
- 3 cups all-purpose flour
- 1 tsp salt
- 4 tbsp unsalted butter, melted
- 1 large egg
- 2 cups grated cheese (mozzarella, cheddar, or a blend)

DIRECTIONS

- 1.** Activate the Yeast: In a bowl, combine warm milk, sugar, and yeast. Let sit for 5-10 minutes until frothy.
- 2.** Mix the Dough: In a large bowl, whisk together flour and salt. Make a well in the center and add the yeast mixture, melted butter, and egg. Mix until a dough forms.
- 3.** Knead: Turn dough onto a floured surface and knead for 8-10 minutes, until soft and elastic.
- 4.** First Rise: Place dough in a greased bowl. Cover with a cloth and let rise in a warm place for 1 hour, or until doubled in size.
- 5.** Fill and Shape: Punch down the dough and divide into 12 equal pieces. Flatten each, place a tablespoon of grated cheese in the center, and fold the dough around it to form a bun.
- 6.** Second Rise: Place buns on a parchment-lined baking sheet. Cover and let rise again for 30 minutes.
- 7.** Bake: Preheat oven to 375°F (190°C). Brush the tops of the buns with milk or beaten egg. Bake for 15-20 minutes, or until golden and puffed.
- 8.** Cool Slightly: Let cool for 5 minutes before serving. Enjoy warm, while the cheese is still melty.

SWAPS & NOTES

Cheese options : Mix in smoked gouda, pepper jack, or cream cheese for a fun twist.

Make it herby : Add dried oregano, parsley, or chives to the

dough or filling.

Use a 1:1 flour blend-though rise and texture may vary slightly.

Brushed topping : Milk gives a soft finish; egg wash gives it shine and golden color. ??? Instructions 1.

TIPS FOR SUCCESS

Use room-temperature ingredients for even mixing and proper yeast activation.

Don't overfill with cheese -a tablespoon is just right to avoid leakage.

Sprinkle buns with sesame seeds or grated Parmesan before baking.

Test doneness by tapping the bottom of a bun-it should sound hollow. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/fluffy-baked-cheese-buns-pillowy-golden-and-stuffed-with-melty-cheese/>