

Herb & Garlic Pull-Apart Buns

I felt it was appropriate to share this recipe for the last episode in my Bread & Garlic series. They're fluffy, flavorful, cheesy, and super comforting.

Ingredients:

3 cups bread flour
1 tablespoon sugar
2¼ teaspoons instant yeast
1¼ teaspoons kosher salt
¾ cup milk, lukewarm
1 egg
4 tablespoons unsalted butter, cut into cubes and softened
1 egg for egg wash
2 cups shredded cheddar cheese (or cubes) - for filling

Topping:

¼ cup butter
3 garlic cloves, minced
2 tablespoons parsley, chopped
Flaky salt for garnish

Instructions:

1. In a large bowl, combine all the ingredients except the butter. Knead on low speed for about 10 minutes.
2. Gradually add the butter and knead until fully incorporated into the dough, about 15 minutes.
3. Proof for about 1-1.5 hours, or until doubled in size.
4. Once ready, divide the dough into 18-20 equal-sized balls (about 2 ounces each if using a scale).
5. With a rolling pin, flatten each ball, add cheddar cheese in the middle, then gently wrap the dough around the cheese to form a ball, ensuring it's sealed.
6. Line a baking pan with parchment paper, then place the balls in the pan (a round shape baking pan is preferred), leaving some space between them to grow. Cover with a kitchen towel and let proof for 30-45 minutes.
7. Preheat the oven to 360°F.
8. Brush the buns with egg wash and bake for 12-18 minutes.
9. While baking, prepare the herb & garlic topping. Place the butter in a small saucepan with the garlic and cook until the butter is fully melted. Remove from the heat, add chopped parsley, and mix well.
10. Brush the buns with the herb & garlic butter, sprinkle with a bit of flaky salt if desired, and serve.

Enjoy!

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