

Cheddar Beer Bread Rolls

By Erin Jeanne McDowell

YIELD 12
rolls

TIME 25 minutes, plus
rising

INGREDIENTS

6 cups/815 grams bread flour, plus more for work surface

1 tablespoon instant yeast

2 teaspoons coarse kosher salt

4 tablespoons/55 grams unsalted butter (2 tablespoons softened, 2 tablespoons melted), plus more for the bowl and pan

¼ cup/60 milliliters honey

2 cups/480 milliliters beer, such as pale ale

1 ¾ cup/200 grams shredded sharp Cheddar cheese, preferably white

PREPARATION

Step 1

In the bowl of a stand mixer fitted with the dough hook attachment, combine bread flour, yeast, salt, 2 tablespoons softened butter, honey and beer. Mix on low speed for 4 minutes. The dough should come together around the dough hook. Increase speed to medium and continue to mix for 2 minutes more, occasionally stopping to scrape the dough from the hook. Add 1 cup/115 grams of the Cheddar cheese and mix until incorporated, 30 seconds to 1 minute.

Step 2

Transfer the dough to a lightly greased bowl and cover with plastic wrap. Let rise until nearly double in size, about 1 hour.

Step 3

Lightly grease a 9-by-13-inch pan. Tip the dough out onto a lightly floured surface and divide into 12 even pieces. Gently round each piece of dough into a ball, and place into the prepared pan. (The rolls may not touch now, but they will fill in the gaps when they rise and bake.)

Step 4

Cover the pan with plastic wrap and let the rolls rise for 35 to 45 minutes, until they look visibly puffy. Toward the end of rise time, heat the oven to 400 degrees. Brush the rolls with 2 tablespoons melted butter, and top each roll with 1 tablespoon of the remaining white Cheddar, being careful to keep the cheese away from the edges of the pan.

Step 5

Bake the rolls until golden brown, and the cheese on top is melted and browned (the rolls should have an internal temperature of 190 degrees), 17 to 22 minutes. Let cool at least 10 minutes before serving.

PRIVATE NOTES