

Cheesy Pesto Swirl Buns



FROM THE KITCHEN OF
DEBBIE MACOMBER

These Cheesy Pesto Swirl Buns are easy, doughy, swirled with cheddar cheese and basil pesto. Serve as an easy appetizer or side dish!

Makes 16

Ingredients

Dough:

1 cup whole milk, warm (110°F)
2 eggs, lightly beaten
2 tablespoons unsalted butter,
melted and cooled to room
temperature
1 tablespoon honey
2 ¼ teaspoons instant dry yeast
4 cups all-purpose flour
¾ teaspoon kosher salt

Filling:

¼ cup prepared pesto
4 tablespoons unsalted butter,
melted
¼ teaspoon kosher salt
1/8 teaspoon crushed red pepper
flakes
1 ¾ cups shredded sharp cheddar
cheese
½ cup shredded Parmesan cheese

4 tablespoons unsalted butter,
melted and separated

Directions

In the bowl of a stand mixer with a dough hook, mix the milk, eggs, butter, honey, and yeast on low speed until combined. Add the flour and salt, then mix on low until flour is mostly absorbed. Turn speed up to medium and mix for 7 to 8 minutes, until the dough begins to pull away from the sides of the bowl. Transfer dough to a large greased bowl, cover with plastic wrap, and let rise in a warm place until doubled, about 1 hour. While the dough is rising, make the filling. Mix together the pesto, melted butter, salt and red pepper flakes.

Preheat oven to 350°F. Line a baking sheet with parchment paper; set aside.

Turn out the dough onto a lightly floured surface. Use a rolling pin to roll dough into a 10 inch by 16 inch rectangle. Spread the pesto filling evenly over the dough, then sprinkle with the cheeses.

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Directions Continued...

Starting with the end closest to you, roll up the dough into a tight log. Use a sharp knife to cut into 16 buns. Transfer buns to the prepared baking sheet, spaced about 1 inch apart. Brush tops with 2 tablespoons of the melted butter, then cover loosely with plastic wrap. Let rise in a warm place for 30 minutes.

Bake buns for 25-30 minutes, until golden brown. Brush with remaining melted butter, then serve warm.