

Cheesy Pretzel Rolls

Recipe By Faigy Grossman



Cooking and Prep:  2
h 10 m

Serves:  12

Contains:    

Preference: Dairy

Difficulty: Medium

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Don't you just love that great, chewy texture that hot pretzels have to offer? I do, so I adapted my hot pretzel dough recipe in *Dining In* to create a cheesy version of dinner rolls. You can prepare these while using some of the dough for the [Crusty Spinach Pie](#) at the same time. Two for one!

Ingredients (10)

Main ingredients

- 1 tablespoon Gefen Dry Yeast
- 1 and 1/2 cups warm water
- 1 tablespoon Gefen Honey
- 1 teaspoon salt
- 3 tablespoons oil
- 2 cups white whole wheat flour

- 2 cups flour
 - 3 sticks mozzarella cheese, each cut into 4 equal parts
 - 1 egg, beaten, for brushing rolls
 - coarse salt, for sprinkling
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Start Cooking

Make the Dough

1. In a bowl, dissolve yeast in water with honey until bubbly.
2. Stir in salt, oil, and two cups flour. Mix until smooth.
3. Add remaining flour to form a soft dough; knead for five minutes. (You can refrigerate dough at this point if making ahead, and bring to room temperature when ready to continue.) Let rise 45 minutes to an hour, until doubled.

Shape and Bake

1. Preheat oven to 400°F (200°C).
2. Punch down dough and divide into four equal parts. Set aside one part for **quiche crust**.
3. Divide remaining three pieces of dough into four balls each. Wrap each piece of dough around a piece of cheese, forming a neat ball and making sure to pinch and seal edges tightly.
4. Place dough balls seam-side down on a lined baking sheet. Let rise 20 minutes.
5. Brush with beaten egg and sprinkle with coarse salt. Bake for 25–30 minutes, or until golden brown.