



YIELD: 12 LARGE ROLLS

Everything Gouda Rolls

PAMELA GELSOMINI, MIAMI, FLORIDA
 2023 National Festival of Breads
 Say Cheese Category Honorable Mention

INGREDIENTS

- 4 tablespoons salted butter
- 3 cups chopped sweet onion (2 medium onions)
- ¼ cup firmly packed dark brown sugar
- ¾ cup old-fashioned rolled oats
- 1½ cups hot water (120°F - 130°F)
- 1 (¼-ounce) package active dry yeast
- 4 - 4½ cups KING ARTHUR® Unbleached All-Purpose Flour, divided
- 2¾ cups coarsely shredded smoked Gouda cheese, divided*
- 1 teaspoon salt
- 2 teaspoons olive oil, for bowl
- 1 large egg, lightly beaten
- 1 tablespoon Everything Bagel Seasoning**

DIRECTIONS

1. **To cook the onion:** Melt butter in large skillet over medium-high heat. Stir in onion and cook until soft and translucent, stirring frequently, 4 - 5 minutes. Divide in half; set aside.
2. **To make the dough:** In bowl of stand mixer fitted with dough hook, combine brown sugar, oats and half of the onion. Stir in hot water and let cool to 115°F - 120°F. Stir in yeast; let proof 5 - 10 minutes.
3. Stir in 3 cups flour, mixing on low speed. When the dough starts to come together, add ½ cup flour, 1 cup cheese and salt. Gradually add more flour until the dough pulls away from the sides of the bowl. Knead dough 8 minutes with dough hook, dusting with flour occasionally if the dough begins to stick to the bottom of the bowl.
4. Turn dough onto a lightly floured surface and knead an additional 5 minutes by hand. The dough will be slightly tacky. Grease a large bowl with olive oil. Place dough in greased bowl; turn to coat. Cover with plastic wrap and allow to rise in a warm place until doubled, about 1 hour.
5. Deflate the dough and knead 1 minute. On lightly floured surface, roll dough into a 12" x 18" rectangle. Spread reserved onions evenly over dough; sprinkle with 1¾ cups Gouda cheese.
6. Starting from long side, roll into an 18" log, sealing the seam. With seam-side down, using a serrated knife, cut into 12 equal pieces.
7. Coat a 13"x 9"x 2" pan with nonstick cooking spray. Place rolls, side-by-side, cut-side up in pan. Brush rolls with beaten egg and sprinkle with Everything Bagel Seasoning. Cover pan loosely with lightly greased plastic wrap; let rise until doubled, about 1 hour.
8. Toward the end of the rising time, preheat the oven to 375°F. Bake 25 - 30 minutes or until golden brown and a digital thermometer reads 190°F - 195°F. Remove from oven and cool 15 - 20 minutes.

Note from Pamela: I love Vidalia onions, but any sweet onion would work. I make the rolls in a glass or ceramic pan and they bake great in both.

***KWC Test Kitchen Tip:** 1 (10-ounce) carton of pre-shredded smoked Gouda cheese saves time and is just the right amount.

**** KWC Test Kitchen Tip:** Want to make your own version for Everything Bagel Seasoning? Combine 1 teaspoon coarse sea salt or kosher salt, 2 teaspoons dried onion flakes, 2 teaspoons dried minced garlic or dried garlic flakes, 5 teaspoons white sesame seeds and 2 teaspoons poppy seeds. Toss the ingredients together in a small bowl. Store in an airtight container for up to 1 month.

NUTRITION INFORMATION PER SERVING (1 ROLL, 162g): 350 calories, 11g total fat, 7g saturated fat, 0g trans fat, 35mg cholesterol, 650mg sodium, 49g total carbohydrate, 3g dietary fiber, 6g total sugars, 13g protein, 11mcg folate, 3mg vitamin C, 0mg iron.