

Cheddar Beer Bread Rolls

815 g bread flour, plus more for work surface
11 g instant yeast
2 tsp coarse kosher salt
55 g unsalted butter (28 g softened, 27 g melted),
plus more for the bowl and pan
60 ml honey
480 ml beer (room temp.)
200 g shredded sharp Cheddar cheese, preferably
white



1. In the bowl of a stand mixer fitted with the dough hook attachment, combine **flour, yeast, salt, 28 g butter, honey** and **beer**. Mix on **low speed** for **4 minutes**. The dough should come together around the dough hook.
2. Increase speed to **medium** and continue to mix for **2 minutes** more, occasionally stopping to scrape the dough from the hook.
3. Add **115 g of the cheddar cheese** and mix until incorporated, **30 seconds to 1 minute**.
4. Transfer the dough to a lightly greased bowl and cover with plastic wrap. Let rise until nearly double in size, **about 1 hour**.
5. Lightly grease a **23x33-cm pan**.
6. 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.)
7. Cover the pan with plastic wrap and let the rolls **rise for 35 to 45 minutes**, until they look visibly puffy.
8. Toward the end of rise time, heat the oven to **200°C**.
9. Brush the rolls with **27 g melted butter**, and top each roll with **1 T of the remaining cheddar**, being careful to keep the cheese away from the edges of the pan.
10. Bake the rolls until golden brown, and the cheese on top is melted and browned (the rolls should have an internal temperature of **188°C**), **17 to 22 minutes**.
11. Let **cool at least 10 minutes** before serving.