

Sourdough Cheddar Rolls from She Makes and Bakes

Prep time: 2-3 hours Bake time: 20-25 minutes at 450

6 oz (3/4 cup) sourdough starter
1 cup + 2 tablespoons warm water
1/2 tablespoon yeast
1 lb, 2 oz (3 1/4 cups + 2 tablespoons) bread flour
1/2 tablespoon + 3/4 teaspoon salt
3 cups sharp cheddar cheese, grated

In your mixing bowl, combine starter, water, and yeast. Mix with the paddle until combined. Add in the bread flour and mix on low until flour is hydrated. Turn off the mixer and let it sit for about 10 minutes. This gives the yeast a chance to work before the salt inhibits it. After ten minutes, add the salt, mix on low for about 30 seconds, and switch to the dough hook. Knead on low speed for about 5 minutes until the dough is smooth and satiny. Place into a greased bowl and let rise for an hour or two until doubled in size.

Once doubled, roll or stretch the dough into a 22x12 rectangle (or somewhere in there--it doesn't have to be precise). Spread cheese evenly over dough and roll up, starting at the long end (like a cinnamon roll or jelly roll). Cut about 1/2 inch off of both ends, and cut the dough into 1 1/2-2 inch pieces. Place cut side down in a greased 9 or 10 inch pan, leaving room between the rolls so they can rise. Cover with plastic wrap and let rise for about 30 minutes.

Then you'll stick the covered pan in the fridge and let it rise overnight. This will develop the sour flavor. The next day, take the rolls out of the fridge at least one hour before you want to bake them. Remove the plastic wrap when you're ready to bake, and bake at 450 degrees for about 20-25 minutes until browned. Let cool for 15 minutes before you remove from pan.

Sourdough recipe from [Cook Street School of Culinary Arts](#)