



Stuffed Cheese Buns

A deliciously cheesy stuffed bun is a great side for any dish. Made with our [Bread Mix](#). Recipe and photo created by [Eat Good 4 Life](#).

Ingredients

- 1 package [Pamela's Bread Mix](#) (3½ cups)
- 2 eggs
- ⅓ cup olive oil
- 1 package yeast
- 4 oz mozzarella cheese, cut into chunks
- ¼ cup Parmesan cheese
- 1 TBSP garlic powder
- 1 TBSP butter, melted

Directions

Use a heavy duty stand mixer with whisk attachment. In a 2 cup liquid measuring cup, measure ⅓ cup oil, add eggs, then fill with warm water for a total of 2 cups, plus 2 TBSP additional water. Add to dry mix and yeast, then beat for 3 minutes on med/high. Cover dough in the mixer bowl with plastic wrap and place in a warm, draft free place to rise, about an hour.

Line a baking sheet with unbleached parchment paper and set aside.

Once the dough has risen, preheat oven to 350° F. Divide the dough into 12 equal pieces. Flatten a piece of dough and place 2 chunks of cheese inside. Seal the dough tightly. Place on the baking sheet seam side down and continue with the remaining dough.

Brush melted butter over each bun and sprinkle some garlic powder and Parmesan cheese over them. Bake for 20-25 minutes. Serve immediately while they are still warm.

NOTE: You can warm buns in the microwave for 30 seconds if they get cold or if you have leftovers.