

# GARLIC HERB CHEESE BOMBS

## COOKEE'S TOOL KIT

Mixer with paddle  
& dough hook

3 Medium bowls  
Cutting board  
Spatula  
Pizza cutter  
Pastry brush  
Wooden spoon  
Adult supervision



**Cookee**



Idea from [TipHero.com](http://TipHero.com)

## Ingredients

### Dough:

1 ½ cups warm water  
2 tablespoons plus 2 teaspoons sugar  
One ¼ -ounce package dry active yeast  
2 tablespoons sugar, plus 2 teaspoons  
1 ½ cups warm water  
4 ¼ to 4 ½ cups all-purpose flour, plus more for kneading  
2 teaspoons kosher salt

### Filling:

Mozzarella Cheese Cubes

### Topping:

3 garlic cloves, chopped  
3 Tablespoons butter, melted  
1 tablespoon Parsley, finely chopped  
¼ teaspoon salt

## Directions

1. Combine the water, sugar and yeast in the bowl of a stand mixer fitted with the paddle attachment, mix to combine. Allow to stand until bubbly, about 5 minutes.
2. Add 2 cups flour, the salt, and mix on low speed until well combined, about 2 minutes.
3. Switch to the dough hook attachment. Add the remaining flour gradually and mix on low speed until fully incorporated, about 4 minutes.
4. Turn dough out onto a lightly floured surface. Knead until the dough is heavy, smooth, and not sticky, about 5 minutes. Lightly oil a bowl, place the dough in the bowl, cover loosely and set aside to rise until doubled, about 1 hour.
5. Cut mozzarella cheese into cubes about ½ - 1 inch, also mozzarella sticks could be used here as well.
6. Pre-heat oven to 350°F. Divide dough into 12 pieces. Best way is to portion the dough evenly roll the dough into a log shape. Cut the log shaped dough in half, then cut those in half leaving 4 equal pieces, cut those pieces into thirds giving 12 even portions.
7. Take one piece of dough and flatten it into a 4 inch circle. Place 1 cube of mozzarella into the center. Fold up the ends of the dough and pinch closed. Tuck the ends into the center and twist to form a nice ball. Be careful not to make the bottom of the roll a lot thicker than the top to keep the dough even around the filling.
8. Place the roll, seam side down, on a baking sheet lined with parchment paper. Repeat with the remaining rolls.
9. In a one cup microwavable safe container, such as a glass measuring cup, place the butter, garlic and parsley. Microwave until butter is melted about 30 seconds. Let cool for a few minutes, then brush this mixture on top of the rolls.
10. Bake in the preheated 350 degrees F oven until golden brown, 10 – 12 minutes. Allow to cool before serving.

Serves: 12

Total Time: 1 hour 45 minutes / Prep. Time: 20 minutes / Cook Time: 12 minutes