

# Butterflake Herb Handkerchief Rolls

One of our favorite pull-apart breads gets all dressed up with this handkerchief shaping technique. Serve it right in the long covered baker for an easy, elegant presentation.

## DOUGH

¾ cup (170g) milk  
3 tablespoons (43g) butter, cold  
2 tablespoons (25g) granulated sugar  
1 ½ teaspoons (9g) salt  
2 large eggs  
2 teaspoons SAF Instant Yeast  
2 tablespoons (21g) Potato Flour  
3 cups to 3 ¼ cups (360g to 390g) King Arthur Unbleached All-Purpose Flour

## FILLING

6 tablespoons (85g) unsalted butter, softened  
1 tablespoon (5g) Pizza Seasoning  
2 tablespoons (14g) Better Cheddar Powder

**To make the dough:** In a small saucepan or microwave-safe bowl, heat the milk, butter, sugar, and salt until the butter melts. Transfer to a large mixing bowl and cool to lukewarm.

Once the milk mixture is tepid, mix in the eggs and yeast. Whisk the potato flour into 3 cups (360g) of the all-purpose flour and add to the bowl. Mix to form a shaggy dough. Knead for 6 to 8 minutes until the dough is soft, smooth, and just a little sticky; add the remaining flour as needed.

Cover and let rise for about 90 minutes, until puffy but not necessarily doubled in bulk.

**For the filling:** Mix together the ingredients until smooth.

**To shape:** Roll the dough to a 10" x 20" rectangle with the long edge facing you. Cut in half down the long axis. Cut each strip of dough into 5 squares for 10 pieces total. Next, cut each square into 2 triangles. Working with one piece at a time, arrange the triangle so the long edge is at the top and the point faces you. Place 2 teaspoons of the filling in the center. Fold the point up to the center of the long edge so that it overhangs slightly, then fold the two "arms" (points facing left and right) towards the center so they overlap.

Place the folded-up roll into a greased long covered baker with the point facing up. Repeat with the remaining triangles, arranging the 14 folded up rolls side-by-side, leaving a little space between them. Arrange the remaining 6 rolls along the top. Cover and let rise for about 90 minutes, until puffy.

Toward the end of the rising time, preheat the oven to 350°F. Uncover the pan and bake the rolls for 42 to 47 minutes, cover with lid for the last 15 to 20 minutes. Remove from the oven and brush with additional melted butter, if desired. Serve warm in the covered baker.

Yield: 20 filled rolls.



