Christmas Tree Pull-Apart Dinner Rolls

These festive and delicious buns get their soft texture from our Dinner Roll Mix and their herby, cheesy flavor from our Italian cheese blend.

DOUGH

1 box Dinner Roll Mix
1 cup plus 2 tablespoons (255g) water, warm; divided
2 tablespoons (25g) Garlic Oil
1 yeast packet, included in mix
¼ cup (30g) Formaggio Italiano Cheese Blend
¼ cup (25g) Parmesan cheese, finely grated

TOPPING

2 tablespoons (25g) Garlic Oil
¾ cup (85g) low moisture mozzarella cheese, grated
¼ cup (25g) Parmesan cheese, finely grated
red pepper flakes, to taste
pesto and pizza sauce, for serving

For the dough: Combine the mix, 1 cup (227g) of the water, Garlic Oil, and yeast. Mix and knead — by hand or mixer — for 5 to 10 minutes until dough is smooth and tacky. Add the cheese blend, Parmesan, and the remaining 2 tablespoons (28g) of water, and knead until fully incorporated, about 1 minute. (The dough may also be made in a bread machine using the dough cycle.)

Place the dough in a lightly greased bowl. Let rise, covered, for 1 ½-2 hours, until puffy.

Lightly grease a paper Christmas tree pan. Place pan on a parchment-lined baking sheet.

For assembly: On a lightly greased work surface, pat the dough into an 8" square, then cut it into 30 pieces (26g to 28g each). Shape each into a tight ball, dip in Garlic Oil to lightly coat, and place in the pan. (Place balls in the corners of the pan first, then fill in the gaps.) Cover the pan and let rise for 1 hour, until puffy.

Towards the end of the rise, preheat the oven to 375°F with a rack in the center.

When dough has risen, sprinkle mozzarella cheese and Parmesan cheese over top, avoiding the very edges, which can cause sticking. Sprinkle with red pepper flakes as desired.

Bake Christmas tree bread, still on the lined baking sheet, for 25 to 30 minutes, until the rolls are golden and the internal temperature reaches 190°F.

Eat warm, either dolloped with pesto and tomato sauce or served on the side for dipping.

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