

Choco Fever Dream

# Herb Garlic Swirl Rolls – Easy Bread Delight

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| **20 min**<br>Prep time | **25 min**<br>Cook time | **45 min**<br>Total time |
| **8**<br>Servings | **Medium**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Dough

- [ ] 4 cups all-purpose flour
- [ ] 1 packet (2 ¼ tsp) active dry yeast
- [ ] 2 tbsp sugar
- [ ] 1 tsp salt
- [ ] 1 cup warm milk (110°F)
- [ ] 2 tbsp melted butter
- [ ] 1 egg

### Herb Garlic Butter

- [ ] 4 tbsp unsalted butter, softened
- [ ] 2 cloves garlic, minced
- [ ] 2 tbsp fresh parsley, finely chopped
- [ ] 1 tbsp fresh thyme leaves
- [ ] 1 tsp honey
- [ ] Pinch of sea salt

## Instructions

1. In a large bowl, combine warm milk, sugar, and yeast; let sit 5 minutes until foamy.
2. Add flour, salt, melted butter, and egg; mix until a shaggy dough forms.
3. Knead on a floured surface for 8-10 minutes until smooth and elastic.
4. Place dough in a greased bowl, cover, and let rise 1 hour or until doubled.
5. While dough rises, blend softened butter with garlic, parsley, thyme, honey, and a pinch of salt.
6. Punch down the dough, roll into a rectangle, and spread the herb-garlic butter evenly.
7. From the short edge, roll tightly into a log, then cut into 1-inch thick rolls.
8. Arrange rolls on a baking sheet, cover, and let rise 30 minutes.
9. Brush tops with remaining butter, sprinkle sea salt, and bake at 375°F for 20-25 minutes until golden.

### Nutrition per serving

| 210 kcal | 6 g | 30 g | 7 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- If the dough feels sticky, add a tablespoon of flour at a time.
- For extra aroma, bake a small piece of garlic on the side of the tray.
- You can freeze uncooked rolls; bake from frozen adding 5 minutes.