**Cheese pull-aparts**

**You will need:**

bread mix

warm water

soft butter or margarine

grated cheese

bread flour for dusting surface

bowl

baking sheet

pallet (round ended, blunt) knife

1. Follow the bread mix instructions to include the second rest.
2. Pull the dough out to a rough rectangle,
3. Spread the butter over it,
4. Sprinkle the cheese thickly over the shape.
5. Roll up the rectangle from the long side,
6. Cut into 9 or a dozen rolls,
7. Put them on the baking sheet, cut side upwards
8. Cover them with a warm damp tea-towel and leave for half an hour
9. Sprinkle cheese over the bread
10. Bake at 200° C for about 20 minutes
11. Serve hot if possible