

### Everything Bagel Spiral Rolls

Prep time: 20 minutes

Cook time: 30 minutes

Ready in: 50 minutes (plus resting time)

Serves: 12

Ingredients:

For dough:

- 1/2 cup milk (110°F to 115°F)
- 2 1/4 teaspoons (1 packet) active dry yeast
- 2 teaspoons sugar
- 2 3/4 cups all-purpose flour, plus more for dusting
- 4 tablespoons unsalted butter, melted, plus more for greasing pan
- 1 large egg, room temperature
- 1 teaspoon kosher salt

For filling and topping:

- 1 cup (8-ounces) cream cheese, room temperature
- 5 green onions, sliced thin
- 1/4 cup flour
- 1 large egg
- 1/2 teaspoon kosher salt
- 1/2 teaspoon garlic powder
- 4 tablespoons unsalted butter, melted
- 2 tablespoons everything bagel seasoning

Preparation:

1. For dough: Add milk yeast and sugar to bowl of stand mixer fitted with Dough Hook attachment. Mix on low speed until combined, about 30 seconds. Let stand, until yeast is foamy, about 5 minutes. Add flour, butter, egg and salt and mix on medium speed until dough is formed, about 3 to 6 minutes. Transfer dough to glass or ceramic bowl and cover with plastic wrap. Let rest until doubled in size, about 1 hour.
2. For filling: Meanwhile, add cream cheese, green onions, flour, egg, salt and garlic powder to clean bowl of stand mixer fitted with Flat Beater attachment. Beat on medium speed until smooth, about 1 minute.
3. Preheat oven to 350°F and grease a 9x13-inch baking pan with butter. Roll out dough on lightly floured surface into a 10x18-inch rectangle, with the long side facing you. Spread cream cheese mixture evenly over dough. Roll dough into log, starting from one long edge. Cut log, using a serrated knife, into 12 slices. Place slices cut-side-down in prepared baking pan. Cover with plastic wrap and let rest until doubled in size, about 1 hour.

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4. Brush tops of rolls with butter. Sprinkle evenly with bagel seasoning. Bake until golden-brown, about 25 to 30 minutes. Let cool completely on wire rack before serving.