

## **Sausage and Cheese Fluffins**

Popular







SIDE DISH

## Ingredients

I tablespoon corn oil mazola®
2.8 cups flour all-purpose
1 cup mozzarella cheese cubed
12 servings pizza sauce
1 teaspoon salt
1.3 cups sausage crumbled cooked
1 teaspoon herb seasoning italian spice island
2 tablespoons sugar

	1.3 cups very warm water (120 to 130 degrees F)	
	0.3 ounce fleischmann's® rapidrise yeast	
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Equipment		
	bowl	
	frying pan	
	oven	
	knife	
	wire rack	
	blender	
	muffin liners	
Di	rections	
	Combine 1-1/2 cups flour, undissolved yeast, sugar, salt and Italian herb seasoning in large mixer bowl.	
	Add water and oil; beat 2 minutes on medium speed. Gradually add remaining 1-1/4 cups flour to make a stiff yet sticky dough. Stir in sausage and cheese. Cover bowl and let rest 10 minutes.	
	Portion dough into 12 (2-1/2 inch) generously greased muffin cups OR 36 mini muffin cups using a scoop or two spoons (do not use paper liners). Cover and let rise 35 to 45 minutes. Dough will rise, but not double in size.	
	Bake in preheated 375 degrees F oven for 20 to 25 minutes (17 to 20 minutes for minis) until well browned.	
	Let cool on wire rack for 2 minutes. Run a knife around each roll to remove from pan.	
	Serve warm with pizza sauce for dipping, if desired. Refrigerate any leftovers.	
Nutrition Facts		
	PROTEIN 16.09% FAT 36.25% CARBS 47.66%	

## **Properties**

## **Nutrients** (% of daily need)

Calories: 257.61kcal (12.88%), Fat: 10.51g (16.17%), Saturated Fat: 3.6g (22.47%), Carbohydrates: 31.09g (10.36%), Net Carbohydrates: 28.14g (10.23%), Sugar: 6.55g (7.27%), Cholesterol: 25.12mg (8.37%), Sodium: 991.93mg (43.13%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 10.49g (20.99%), Vitamin B1: 0.39mg (26.04%), Vitamin B3: 4.33mg (21.65%), Folate: 79.14μg (19.79%), Vitamin B2: 0.3mg (17.87%), Manganese: 0.35mg (17.67%), Selenium: 12.11μg (17.3%), Iron: 2.99mg (16.59%), Vitamin E: 2.09mg (13.96%), Potassium: 473.58mg (13.53%), Phosphorus: 134.69mg (13.47%), Vitamin A: 618.99lU (12.38%), Fiber: 2.94g (11.78%), Vitamin B6: 0.22mg (11.23%), Vitamin C: 8.76mg (10.62%), Copper: 0.21mg (10.44%), Zinc: 1.34mg (8.92%), Magnesium: 31.67mg (7.92%), Calcium: 78.41mg (7.84%), Vitamin B5: 0.77mg (7.66%), Vitamin B12: 0.42μg (7.04%), Vitamin K: 6.88μg (6.55%), Vitamin D: 0.36μg (2.38%)