Cream Cheese Garlic Bread

(Savory Version)

Adapted from Nino's Home
https://www.youtube.com/watch?v=GU3RM5eqeho&t=347s

Rolls

https://www.thespruceeats.com/bolillos-mexican-bread-2342930

Form the rolls in a rounder shape to get a similar effect to Nino

1 1/3 cups warm water

1 (1/4-ounce) packet active dry yeast

4 cups bread flour

1 teaspoon salt

1 teaspoon sugar

1 egg white (beaten)

Filling

- plain (or garden vegetable) cream cheese

Garlic Butter Sauce

- ½ cup butter
- 6 TBSP Garlic
- 1 Egg
- 2 TBSP Parsley
- Add on top and re-bake at 320°F for 10 minutes