THE J.M. SMUCKER Co

Pull Apart Parmesan Bread

Prep Time	Cook Time	Serves	Difficulty
20 mins	25 mins	12	N/A

Ingredients

- **Dough:**
- 1 1/3 cups (325 mL) warm water (105°-115°F/40°-56°C)
- 2 tbsp (30 mL) granulated sugar
- 2 tsp (10 mL) active dry yeast
- 1/4 cup (50 mL) unsalted butter, melted and cooled
- 1/2 cup (125 mL) grated Parmesan cheese
- 2 tsp (10 mL) dry mustard
- 2 tsp (10 mL) salt
- 3 cups (750 mL) **Robin Hood®** Original All Purpose Flour, plus extra flour for kneading

  Robin Hood® Original All Purpose Flour

- **Topping:**
- 1/3 cup (75 mL) butter
- 6 cloves minced garlic
- 1/2 cup (125 mL) light mayonnaise
- 2/3 cup (150 mL) grated Parmesan cheese
- 2 cups (500 mL) shredded Mozzarella or Asiago cheese

Directions

Step 1:

Sprinkle sugar over warm water and add yeast in a large bowl. Let stand for 10 minutes or until frothy. Stir in butter. With wooden spoon, stir in parmesan, mustard, salt and 1 1/2 cups (375 mL) of flour. Stir in enough of remaining flour to make a soft dough. Transfer to lightly floured work surface. Sprinkling surface with extra flour as needed to prevent sticking, knead for 10 minutes or until smooth and elastic. Place in lightly greased bowl, cover with plastic wrap and let dough rise in warm, draft-free place for 45 minutes or until doubles in size.

Step 2:

Topping: Melt butter in a skillet on low heat. Add garlic; cook, stirring for 4 minutes or just until mixture is fragrant. Let cool for 2 minutes. Stir in mayonnaise and parmesan. Set aside.

Step 3:

Punch dough down. Divide into 12 equal-sized pieces and shape into 6” (15 cm) long, thick breadsticks. Place on baking sheet, spacing 1/2” (1 cm) apart. Brush garlic mixture over breadsticks and cover loosely with plastic wrap. Let rise in warm, draft-free place for 45 minutes. Sprinkle with mozzarella or asiago cheese.

Step 4:

Preheat oven to 375ºF (180ºC).

Step 5:

Bake in centre of preheated oven for 20 to 25 minutes or until golden on top and puffed. Serve warm.

Images

