THE J.M. SMUCKER Co

Cheesy Pull Apart Garlic Bread

Prep Time	Cook Time	Serves	Difficulty
2 hrs 30 mins	30 mins	16	N/A

Ingredients

- 1 tsp (5 mL) sugar
- 1 tsp (5 mL) active dry yeast
- 1/4 cup (50 mL) warm water
- 1 tsp (5 mL) salt
- 1/2 cup (125 mL) warm water
- 1 tbsp (15 mL) olive oil
- 2 1/2-3 cups (575-750 mL) **Robin Hood®** Organic All Purpose Flour

  Robin Hood® Organic All Purpose Flour (Unbleached)

- 5 cloves garlic, finely minced
- 1 tbsp (15 mL) olive oil
- 1/2 cup (125 mL) butter, softened
- 3 cups (750 mL) shredded mozzarella cheese
- 1 egg, beaten

Directions

Step 1:

Dissolve sugar and yeast in 1/4 cup (50 mL) warm water in large bowl of electric mixer. Let sit until foamy. Add salt, 1/2 cup (125 mL) warm water and olive oil. Stir to combine. Beat in 2 cups (500 mL) of flour and continue adding enough flour, a little bit at a time until dough holds together but remains sticky. Place dough in greased bowl and turn to grease top. Cover with plastic wrap and tea towel and let rise in warm place until doubled, about 1 hour.

Step 2:

Meanwhile, combine garlic and 1 tbsp (15 mL) olive oil in small pan. Cook garlic over medium heat, stirring constantly, until softened and translucent, about 4 minutes. Set aside to cool. Combine with softened butter and 2 1/2 cups (625 mL) shredded cheese. Set aside.

Step 3:

Punch down dough on lightly floured surface. Cover with tea towel and let rest 10 minutes. Line a baking sheet with parchment paper.

Step 4:

Roll dough to 11” x 18” (27 cm x 45 cm). Spread with cheese/butter/garlic mixture, leaving a 1” (2.5 cm) border around all edges. Roll up from long way, jelly roll style. Place on prepared baking sheet and form into a ring, pinching the edges together. With sharp clean scissors, cut halfway from the outer edge of the ring to the inner edge, every 2” (5 cm) all around. Cover with towel and let rise in warm place, 1 hour.

Step 5:

Preheat oven to 400°F (200°C). Brush with beaten egg and top with remaining 1/2 cup (125 mL) shredded cheese. Bake 30 minutes or until internal temperature of 190°F (88°C). Cool, pull apart and enjoy!

Images

