

# 8. Garlicky Cheesy Pull-Apart Bread



## Ingredients

- 1 round loaf crusty bread, such as a Tuscan boule
- 1 stick unsalted butter, melted
- 2 tablespoons extra virgin olive oil
- 1 tablespoon fresh Italian parsley, chopped
- 1 large clove garlic, minced
- 8 ounces shredded mozzarella

## Method

Preheat oven to 400 F.

Slice the bread into 1 inch slices, but don't cut all the way through. Turn the bread 90 degrees and repeat, so you end up with cubed pieces to pull and eat once the bread is done.

Whisk together the butter, olive oil, parsley, and garlic. Carefully spoon the butter mixture into the cracks of the bread. Take the cheese, and gently stuff into the cracks as well.

Wrap the stuffed boule in foil and bake at 400 F for 20 minutes. Open the foil and bake an additional 10 minutes or until the outside of the bread is toasty.

Serve immediately.

