

BEST Garlic Bread

by Jamie @ Love Bakes Good Cakes

Prep Time: 5 minutes

Cook Time: 14 minutes

Yield: 12-15 servings

Ingredients

- 1 loaf Italian or French bread
- ½ cup Challenge butter, softened
- ¼ cup Parmesan cheese, grated (optional)
- 2-3 cloves garlic, minced
- 1 tsp. dried parsley

Instructions

1. Preheat oven to 350°F.
2. Slice the bread loaf in half lengthwise. Place both halves on a large baking sheet. Set aside.
3. In a medium bowl, combine butter, cheese, garlic, and parsley until well combined. Spread the butter mixture over the cut side of both loaves of bread.
4. Bake 8-10 minutes.
5. Switch oven over to broil. Broil 2-3 minutes or until the tops of the bread are golden brown. Watch carefully so they don't burn!
6. To serve, cut into slices.