



## Garlic Bread (Classic)

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4-6 People	25 MIN	15 MIN	90 kcal	8

Classic garlic bread is one of the most popular and easy-to-make appetizers. With its crispy edges, soft center, and rich garlic butter flavor, it's the perfect side dish for pasta, soups, or any comforting meal. This simple recipe uses fresh garlic, butter, and herbs to create a delicious homemade garlic bread that's far better than store-bought versions. Whether you're serving it for a family dinner or a gathering, this garlic bread is always a crowd favorite.

### Ingredients

- 1 loaf French bread or Italian bread
- 4-5 garlic cloves, minced
- 4 tablespoons unsalted butter (softened)
- 2 tablespoons olive oil
- 2 tablespoons fresh parsley, chopped
- Salt to taste

### Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 10-12 minutes

- Total Time: 20 minutes
- Servings: 4-6
- Course: Appetizer / Side
- Cuisine: Italian-inspired

## Cooking Method

---

### Instructions

1. Preheat the oven to 375°F (190°C).
2. Slice the bread in half lengthwise.
3. In a small bowl, mix butter, olive oil, minced garlic, parsley, and salt.
4. Spread the garlic butter mixture evenly over the bread.
5. Place the bread on a baking sheet.
6. Bake for 10-12 minutes until golden and crispy.
7. Slice and serve warm.

### Cooking Tips

- Use **fresh garlic** for the best flavor
- Do not overbake to avoid drying out the bread

- For extra crispiness, broil for 1–2 minutes at the end

## Variations

- Add grated **parmesan cheese** for cheesy garlic bread
- Use roasted garlic for a milder flavor
- Add chili flakes for a spicy version

## What to Serve with Garlic Bread

- Pasta dishes
- Soups and stews
- Salads
- Grilled meats

## Storage

Store leftover garlic bread in an airtight container for up to **2 days**.

## Reheating

Reheat in the oven at 350°F (175°C) for 5–7 minutes.

## Frequently Asked Questions

### Can I use garlic powder instead of fresh garlic?

Yes, but fresh garlic gives a stronger and better flavor.

### Can I make garlic bread ahead of time?

Yes, prepare it and refrigerate before baking.

### What bread is best for garlic bread?

French or Italian bread works best.

#### Recipe Author

**Mary Thompson**

Generated on: Jul 11, 2026 02:54

---

Downloaded from [iheartgarlic.com](https://iheartgarlic.com)

