



Garlic Pull-Apart Bread

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

Garlic pull-apart bread is a fun and delicious appetizer made with soft bread slices coated in garlic butter and baked until golden and crispy. Each piece pulls apart easily, making it perfect for sharing. With layers of buttery garlic flavor and optional melted cheese, this recipe is ideal for parties, game nights, or family gatherings. It's simple to prepare and always a crowd favorite.

Ingredients

- 1 loaf crusty bread (sourdough or Italian)
- 4-5 garlic cloves, minced
- 5 tablespoons butter (melted)
- 2 tablespoons olive oil
- 2 tablespoons fresh parsley, chopped
- 1 cup shredded mozzarella cheese (optional)
- ¼ cup grated parmesan cheese (optional)
- Salt to taste

Recipe Summary

- Prep Time: 15 minutes
- Cook Time: 20-25 minutes
- Total Time: 35-40 minutes
- Servings: 6-8
- Course: Appetizer / Side
- Cuisine: American

Cooking Method

Instructions

1. Preheat oven to **375°F (190°C)**.
2. Slice the bread in a crisscross pattern without cutting all the way through.
3. In a bowl, mix melted butter, garlic, olive oil, parsley, and salt.
4. Carefully spread the garlic butter mixture between the bread slices.
5. Stuff shredded cheese into the cuts if using.
6. Wrap the bread in foil.
7. Bake for **15 minutes**, then unwrap and bake for another **5-10 minutes** until crispy.
8. Serve warm and pull apart to enjoy.

Cooking Tips

- Use a sturdy bread to hold the structure
- Don't cut all the way through the loaf
- Add cheese evenly for better melt

Variations

- Add cheddar or mixed cheeses
- Use roasted garlic for a sweeter flavor
- Add herbs like rosemary or thyme
- Make it spicy with chili flakes

What to Serve with Garlic Pull-Apart Bread

- Pasta dishes
- Soups
- Dips like garlic aioli or marinara
- Salads

Storage

Store in an airtight container in the refrigerator for up to 2-3 days.

Reheating

Reheat in the oven at 350°F (175°C) until warm and crispy.

Frequently Asked Questions

What bread works best?

Sourdough or crusty Italian bread works best.

Can I make it ahead of time?

Yes, assemble and refrigerate before baking.

Can I freeze it?

Yes, freeze before baking and cook when ready.

Recipe Author

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