

# Pull Apart Garlic Bread

SERVINGS: 2-4

PREPPING TIME: 1 HOUR 20 MINS

COOKING TIME: 30 MINS

## Ingredients

- 1 cup warm water

- 2 tsp active dry yeast

- 2 tbsp sugar

- 2 tbsp unsalted butter softened

- 1 cup milk

- 2 tsp salt

- 6 cups bread flour

## Topping

- 8 tbsp butter melted

- 2 pinch salt

- 1/4-1/2 cup finely chopped parsley

- 4 cloves garlic finely minced

## Directions

1. Add warm water to the bowl of a stand mixer fitted with dough hook. Sprinkle sugar and yeast into the water. Let stand 5-10 minutes until foamy. Mix in butter, milk, salt and stir in the flour gradually. Knead for 7-10 minutes. Dough should stick to the bottom of the bowl but clears sides. Divide dough into 2 equal portions.
2. In a small bowl, combine the butter, salt, parsley leaves, and garlic. Cut dough into small round pieces and dip into the butter mixture. Arrange the dough balls into two mini loaf pans or one regular loaf pan. Cover and let rise until doubled, about 1 hour. Reserve the leftover butter mixture.
3. Bake at 350°F for 30 minutes or until golden brown. Baste the butter mixture on the pull-apart garlic bread after they are out of the oven.

## Notes:

- Use more or less parsley and garlic if you wish. If you add more you may have to add more butter. Any leftover butter can be used in cooking as well if you don't want to just throw it out.