



pull apart bread;

1. (puhl ah-pahrt breh'd) *noun*.
Loaf of bread stuffed with cheese, butter, and seasonings, cut into bite-sized pieces.
2. Produces 12 Servings.
3. Preparation 35 mins.
4. Oven temperature set to 400.

Ingredients;

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|-----------------------|------------------------|
| 1 round french loaf* | 3+ c. cheese, shredded |
| ½ c. butter, softened | 2 tsp salt |
| 2 tsp. garlic powder | 2 tsp. dill |
| 3 scallions | |

*Can adjust the size of the loaf and ingredients respectively for a smaller appetizer

Instructions;

1. Mix together butter, salt, garlic powder, and dill. Set aside.
2. Cut a crosshatch pattern on the bread, not cutting all the way through to the bottom. (E.g. cut slices almost through the loaf in one direction, then turn and cut slices in a similar fashion perpendicular to the first cuts.)
3. Butter in between the slices in the bread, then follow with stuffing cheese in between the slices of bread.
4. Bake for 20-25 minutes until cheese is melted and bread is crisp. Slice scallion greens and top before serving. Serve warm.