



Category (Breads)

## Cheesy Garlic Bread Swirls

Submitted by (Tam Arrington)

<p><b><u>Recipe</u></b></p> <table border="1" data-bbox="214 667 761 867"> <tr> <td>1 Tbsp active dry yeast</td> <td>4-5 ½ cups flour</td> </tr> <tr> <td>1 ½ C. warm water</td> <td>½ C butter</td> </tr> <tr> <td>1 ½ Tbsp sugar</td> <td>1 ½ Tbsp *Garlic Bread Seasoning</td> </tr> <tr> <td>1 teaspoon salt</td> <td>1 ½ C shredded cheese</td> </tr> <tr> <td>1 Tbsp vegetable oil</td> <td></td> </tr> <tr> <td>1 egg</td> <td></td> </tr> </table> <p>Combine sugar, yeast, and water in large mixing bowl and allow to stand for 10 min. Add salt, oil and egg yolk and combine. Add 3 cups of flour and mix well. Add enough remaining flour to make a soft dough that barely sticks to your finger. Knead by hand or mixer for another 2-3 mins. Cover and allow to rise 1 hour. While the dough is rising, combine butter and garlic bread seasoning. When dough has risen, roll the dough into an 18x6 inch rectangle. Smear on the butter and sprinkle with cheese. Roll up like a jelly roll, cut 12 slices and put into greased muffin pan. Bake at 350 for 18-22 mins</p>	1 Tbsp active dry yeast	4-5 ½ cups flour	1 ½ C. warm water	½ C butter	1 ½ Tbsp sugar	1 ½ Tbsp *Garlic Bread Seasoning	1 teaspoon salt	1 ½ C shredded cheese	1 Tbsp vegetable oil		1 egg		<p><b><u>Grocery List</u></b></p> <p>Mozzarella cheese Butter Italian seasonings Parmesan cheese</p>
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<p>*Garlic Bread Seasoning ½ Cup powdered Parmesan cheese 2 teaspoons kosher salt 2 Tbsp garlic powder 2 teaspoons oregano 2 teaspoons basil 2 teaspoons marjoram 2 teaspoons parsley</p> <p>Shake ingredients together in an airtight container. Store in the refrigerator for up to 3 months</p> <p><b><u>Side dish</u></b> Serve with any soup or Italian themed meal.</p>	<p><b><u>Tips/Helpful hints</u></b></p> <p>Be sure to keep a close eye on these during the last 10 minutes of baking. If the cheese starts getting too brown, cover with aluminum foil to keep from burning.</p>												