

Treasure Barrel

Cheesy Garlic Bread Recipe - Easy Homemade Snack

15 min Prep time	**15 min** Cook time	**30 min** Total time
6 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

For the Garlic Bread

- [ ] 1 large loaf Italian or French bread (about 16 inches long)
- [ ] 1/2 cup (1 stick) unsalted butter, softened
- [ ] 4-5 large cloves garlic, minced very finely
- [ ] 2 tablespoons fresh parsley, finely chopped
- [ ] 1/4 teaspoon salt
- [ ] 1/4 teaspoon black pepper

For the Cheesy Topping

- [ ] 1 1/2 cups shredded low-moisture mozzarella cheese
- [ ] 1/2 cup freshly grated Parmesan cheese
- [ ] Optional: 1/4 teaspoon red pepper flakes for a little heat

Instructions

1. Preheat your oven to 375°F (190°C). Let the butter sit out to soften if you haven't already. It should be spreadable. Line a baking sheet with parchment paper.
2. In a small bowl, combine the softened butter, minced garlic, chopped parsley, salt, and pepper. Mix it all together until it's well combined. Honestly, the smell is already amazing.
3. Place the loaf of bread on your cutting board. Using a serrated knife, make diagonal cuts about 1-inch apart across the top of the loaf, but be careful not to slice all the way through the bottom crust. You want it to stay connected.
4. Now, use a butter knife or a small spatula to generously spread the garlic butter mixture into each and every one of those cuts you made. Get it down deep into the bread. Don't be shy here – this is what makes it so good.
5. Wrap the entire loaf tightly in aluminum foil. This is going to help the bread heat through and become soft and steamy inside. Place the foil-wrapped loaf on the prepared baking sheet.
6. Bake for 10 minutes. This initial bake warms the bread and infuses it with the garlic butter flavor.
7. Carefully open the foil packet – watch out for steam! Sprinkle the shredded mozzarella and Parmesan cheeses evenly over the top of the warm bread, making sure it gets into the cracks.

8. Return the bread to the oven, but this time, leave it open-faced (no foil). Bake for another 5-7 minutes, or until the cheese is fully melted. If you like a browner, bubbly top, switch the oven to broil for the last 1-2 minutes, but watch it constantly so it doesn't burn.

9. Remove from the oven and let it rest for just a minute or two. This helps the cheese set a little so it's not overwhelmingly messy. Sprinkle with a little extra fresh parsley if you'd like, then serve immediately while it's warm and gooey.

Nutrition per serving

285 kcal	11 g	25 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a crispier bottom, you can place the unwrapped loaf directly on the oven rack for the last few minutes of baking.
- Leftovers can be rewarmed in a 350°F oven for about 10 minutes. It won't be as perfect as fresh, but still tasty.
- You can add a teaspoon of Italian seasoning to the butter mixture for extra herb flavor.