

The Easiest Pull-Apart Pizza Bread Ring That Everyone Will Love

Giant Pull-Apart Garlic Parmesan Breadstick Pizza Ring



OVEN
375°F

TIME
15 min

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INGREDIENTS

- 1 tube refrigerated pizza dough
- 1/2 cup melted butter
- 4 cloves garlic, minced
- 1/4 cup grated Parmesan cheese
- 1 cup shredded mozzarella cheese
- 1 cup marinara sauce
- 1 tsp Italian seasoning
- Salt and pepper, to taste

DIRECTIONS

1. Preheat oven to 375°F and line a baking sheet with parchment paper.
2. Roll out pizza dough and cut into strips (about 1-inch wide).
3. Twist each strip into a spiral and shape into a ring, connecting ends to form a full circle on the parchment.
4. In a small bowl, mix melted butter, minced garlic, and grated Parmesan.
5. Brush the garlic butter generously over the dough twists.
6. Bake for 15 minutes until the dough starts to turn golden brown.
7. Remove and sprinkle mozzarella cheese over the top of the ring.
8. Return to oven and bake an additional 5-10 minutes, until the cheese is melty and bubbly.
9. While it bakes, heat marinara in a small saucepan with Italian seasoning, salt, and pepper to taste.
10. Serve warm, with marinara sauce in the center of the ring or on the side for dipping.

SWAPS & NOTES

Dough : Crescent roll dough works in a pinch for a slightly flakier texture.

Cheese : Add provolone or fontina for a cheesier twist.

Garlic butter : Infuse with fresh herbs like parsley or basil for added aroma.

Spicy kick : Stir red pepper flakes into the butter or marinara.

TIPS FOR SUCCESS

Space the dough strips evenly so the ring bakes evenly and doesn't crowd in the middle.

Use fresh garlic for the best flavor-it's worth the extra few seconds.

Serve hot -this is one of those recipes best enjoyed straight from the oven.

Layer mozzarella inside each dough twist before shaping.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-easiest-pull-apart-pizza-bread-ring-that-everyone-will-love/>