

Goosey Buffalo Ranch Bacon Pull-Apart Bread You'll Want to Tear Into

If you're searching for the ultimate party bread, look no further. This



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 loaf French bread
- 1/2 cup ranch dressing
- 1/2 cup buffalo sauce
- 1 cup shredded mozzarella cheese
- 1 cup cooked and crumbled bacon
- 1/4 cup melted butter
- 1 tbsp chopped fresh parsley

DIRECTIONS

1. Preheat oven to 350°F.
2. Using a serrated knife, cut the : French bread into 1-inch cubes, being careful not to cut through the base.
3. In a small bowl, mix ranch dressing and buffalo sauce until combined.
4. Carefully pour the sauce mixture between the bread cubes, ensuring even distribution.
5. Sprinkle mozzarella and bacon generously into the crevices of the bread.
6. Drizzle melted butter evenly over the top.
7. Wrap loaf in aluminum foil and place on a baking sheet.
8. Bake for 15-20 minutes, until cheese is melted and bubbly.
9. Unwrap and bake an additional 5 minutes to crisp the top.
10. Sprinkle with fresh parsley and serve warm.

SWAPS & NOTES

Mozzarella : Sub with cheddar, Monterey Jack, or a spicy blend.

Buffalo sauce : Use mild, medium, or hot depending on your spice tolerance.

Bread : Italian loaf or sourdough works too-just make sure it's dense enough to hold toppings.

Add-ins : Try diced cooked chicken, blue cheese crumbles, or chopped scallions for bonus flavor.

TIPS FOR SUCCESS

Use a dense, crusty loaf so the bread holds together when pulling apart.

Don't skip wrapping it in foil-it ensures the cheese melts thoroughly without burning.

For even more flavor, add a dash of garlic powder or smoked paprika to the butter.

Serve with extra ranch or buffalo sauce on the side for dipping.

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

Original recipe: <https://chefmaniac.com/goeey-buffalo-ranch-bacon-pull-apart-bread-youll-want-to-tear-into/>