

## This Cheesy Spinach Artichoke Christmas Bread Is a Showstopping Holiday Favorite

Spinach Artichoke Dip Pull-Apart Christmas Bread ??



**OVEN**  
**375°F**

**TIME**  
**35 min**

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### INGREDIENTS

For the Bread:

- 1 loaf refrigerated pizza dough
- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$  cup grated Parmesan cheese

For the Spinach Artichoke Filling:

- 1 cup fresh spinach, chopped
  - 1 cup canned artichoke hearts, drained and chopped
  - $\frac{1}{2}$  cup cream cheese, softened
  - ... cup sour cream
  - ... cup mayonnaise
  - 2 cloves garlic, minced
  - 1 tsp dried oregano
  - $\frac{1}{2}$  tsp salt
  - ... tsp black pepper
- Optional Garnish:
- 2 tbsp chopped fresh parsley

### DIRECTIONS

1. **Prep the Pan & Oven:** Preheat oven to 375°F (190°C).
2. **Grease a :** Bundt pan generously with butter or nonstick spray.
3. **Make the Filling:** In a mixing bowl, combine cream cheese, sour cream, mayonnaise, garlic, oregano, salt, and pepper. Mix until smooth.
4. **Stir in the mozzarella, :** Parmesan, chopped spinach, and artichoke hearts.
5. **Prepare the Dough:** Roll out the pizza dough on a lightly floured surface.
6. **Cut into small squares or 2-inch pieces.**
7. **Fill & Shape:** Place a spoonful of the filling in the center of each dough square.
8. **Fold the dough around the filling and pinch to seal.**
9. **Arrange the stuffed dough balls in the prepared Bundt pan, layering them as needed.**
10. **Bake:** Bake for 30-35 minutes, or until the bread is golden brown and fully cooked.
11. **Let cool for 5-10 minutes, then invert onto a serving plate.**
12. **Garnish & Serve:** Sprinkle with chopped parsley for color.
13. **Serve warm and pull apart to enjoy each gooey, savory bite.**

### TIPS FOR SUCCESS

Make sure the dough is well sealed around the filling to prevent leaks.

Add a sprinkle of chopped walnuts or toasted breadcrumbs on top before baking.

Add chopped jalapeños or crushed red pepper flakes for a spicy version. ? Serving Ideas This holiday bread pairs beautifully with: A glass of The Slippery Drank for something sippable and sweet.

A side of marinara or extra spinach artichoke dip for dunking.

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

Original recipe: <https://chefmaniac.com/this-cheesy-spinach-artichoke-christmas-bread-is-a-showstopping-holiday-favorite/>