

Cheesy Bread: The Irresistible Crowd-Pleaser

The Evolution of Garlic and Cheese Bread



OVEN
400°F

TIME
10-15 min

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INGREDIENTS

1 loaf (about 12-16 oz) French bread or Italian bread, preferably day-old
1/2 cup (1 stick) unsalted butter, softened
4-6 cloves garlic, minced (or 1 tablespoon garlic powder)
2 tablespoons fresh parsley, chopped (plus more for garnish, optional)
1/2 teaspoon salt
1/4 teaspoon black pepper
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese

DIRECTIONS

1. Let's get this cheesy goodness baking!
2. Prepare : Oven & Pan: Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper or aluminum foil for easy cleanup.
3. Slice : Bread: Slice the French or Italian bread in half lengthwise, exposing the soft inner crumb.
4. Make : Garlic Butter Mixture: In a small bowl, combine the softened unsalted butter, minced garlic, chopped fresh parsley, salt, and black pepper. Mix well until everything is thoroughly combined.
5. Spread : Garlic Butter: Generously spread the garlic butter mixture evenly over the cut sides of both bread halves, all the way to the edges.
6. Add : Cheese: Place the buttered bread halves onto the prepared baking sheet. Sprinkle the shredded mozzarella cheese evenly over both halves, making sure to cover the entire surface. Then, sprinkle the grated Parmesan cheese on top of the mozzarella.
7. Bake: Bake for 10-15 minutes, or until the cheese is completely melted and bubbly, and the edges of the bread are golden brown and slightly crispy. For extra browning on the cheese, you can turn on the broiler for the last 1-2 minutes, watching very closely to prevent burning.
8. Garnish & : Serve: Remove the cheesy bread from the oven. If desired, sprinkle with extra fresh chopped parsley. Slice into individual portions or strips and serve immediately while hot and gooey.

SWAPS & NOTES

Bread: A good, crusty loaf of French or Italian bread is

ideal.

Day-old bread works even better as it absorbs the butter more readily without becoming soggy.

You can also use a baguette for smaller, individual slices, or

even Texas toast for a thicker base.

Butter: Softened butter is key for easily spreading and mixing with the garlic and herbs.

TIPS FOR SUCCESS

Soften Butter Properly: Don't melt it completely, just soften it enough to be spreadable.

Don't Skimp on Garlic Butter: This is where a lot of the flavor comes from!

Even Cheese Distribution: Spread the cheese all the way to the edges for maximum cheesy goodness in every bite.

Watch the Broiler: If using the broiler, do not walk away!

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

Original recipe: <https://chefmaniac.com/cheesy-bread-the-irresistible-crowd-pleaser/>