

## The Ultimate Cheesy Texas Toast: A Simple 15-Minute Garlic Cheese Bread

The Ultimate Garlic Cheese Toast: The Only Side Dish You'll Ever Need



**OVEN**  
**400°F**

**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

4 Slices of Thick White Bread: Look for "Texas Toast" cut bread, a thick sourdough, or a sturdy brioche.

1/2 Cup of Grated Cheese: A blend of Cheddar and Mozzarella is my go-to for flavor and stretch.

2 Tablespoons Unsalted Butter: Melted to ensure even coverage across the entire surface of the bread.

2 Cloves of Garlic: Freshly minced is best, though you can adjust this to your personal taste.

Swaps and Recipe Notes:

**The Bread:** If you can't find pre-sliced thick bread, buy a whole loaf of Italian or French bread and slice it yourself into 1-inch thick pieces.

This ensures the bread stays soft in the middle while getting crispy on the edges.

**The Butter:** While I recommend unsalted butter to control the sodium, you can use salted butter if that's what you have—just skip any extra pinches of salt. For a dairy-free version, a high-quality margarine or olive oil works, though you'll lose that classic buttery richness.

**The Cheese:** Don't feel limited to Cheddar! Parmesan adds a great salty bite, Monterey Jack melts beautifully, and even a bit of Gruyère can elevate this into something gourmet.

**The Garlic:** If you don't have fresh cloves, a teaspoon of garlic powder will work in a pinch, but fresh minced garlic provides a much more robust

flavor profile.

#### Step-By-Step Instructions:

**Prep the Oven:** Preheat your oven to 400°F (205°C). This high heat is crucial for getting that golden-brown crunch without drying out the center of the bread.

**Arrange the Bread:** Place your thick bread slices on a large baking sheet. I like to line mine with parchment paper for the easiest cleanup possible.

**Create the Garlic Butter:** In a small, microwave-safe bowl, melt the butter. Stir in your minced garlic. Let it sit for a minute so the garlic infuses into the fat.

**Brush and Coat:** Using a pastry brush (or the back of a spoon), spread the garlic butter mixture evenly over both sides of the bread. Coating both sides ensures the bottom gets just as crispy as the top.

**Add the Cheese:** Pile the grated cheese evenly on the top of each slice. Be generous-the cheese will shrink slightly as it melts.

**Bake to Perfection:** Place the sheet in the oven for 10 to 12 minutes. You are looking for the cheese to be bubbly and starting to brown, with the edges of the bread turning a beautiful golden hue.

**Serve:** Remove from the oven and serve immediately while the cheese is still gooey.

#### Tips for Success:

**Don't Skimp on Thickness:** Thin sandwich bread will often turn into a "crouton" if baked this way. You need that 1-inch thickness to maintain the contrast between the crunchy exterior and soft interior.

**Watch the Garlic:** If your garlic is minced very finely, it can burn if the oven is too hot. If you notice the garlic browning too fast, move the tray to a lower rack.

**The Broiler Trick:** If your bread is toasted but the cheese isn't as brown as you'd like, pop it under the broiler for 30-60 seconds at the very end. Stay close-it can go from perfect to burnt in a heartbeat!

#### Serving Suggestions and Pairings:

#### Nutritional Information (Per Serving):

Calories: 245 kcal

Total Fat: 14g

Saturated Fat: 8g

Carbohydrates: 22g

Protein: 9g

Sodium: 380mg

#### Storage and Leftover Tips:

**To Store:** Keep leftovers in an airtight container in the refrigerator for up to 3 days.

**To Reheat:** Avoid the microwave! It will make the bread rubbery. Instead, place the toast back in a

toaster oven or a regular oven at 350°F for 5 minutes until the cheese is melted again.

Freezing: You can actually prep these in advance! Butter the bread and add the cheese, then freeze them on a tray before bagging them. You can bake them straight from frozen-just add 3-5 minutes to the cooking time.

More Recipes You Will Love:

Beer Cheese Dip

## DIRECTIONS

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11. **Serving Suggestions and Pairings:** This Garlic Cheese Toast is the ultimate "dipping" bread. It is practically mandatory when serving a hearty Classic Spaghetti Recipe with Homemade Sauce. The thick slices are perfect for mopping up extra marinara.
12. If you are looking for more comfort food pairings, try serving this alongside this Instant Pot Lasagna for a quick weeknight dinner. It also pairs wonderfully with Southern-style dishes, acting as a great side for a Cajun Chicken Sausage Gumbo or a Tomato Skillet with Okra and Sausage.
13. Finally, if you're hosting a party, you can cut these slices into thin strips (soldiers) and use them for dipping into this Beer Cheese Dip.
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24. **More Recipes You Will Love:** If you enjoyed this cheesy starter, check out these other crowd-pleasers:
25. **Beer : Cheese Dip**

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/the-ultimate-cheesy-texas-toast-a-simple-15-minute-garlic-cheese-bread/>