

## **Pull Apart Garlic Bread** ([www.gatherforbread.com](http://www.gatherforbread.com))

### **Ingredients:**

#### Bread:

1 cup warm water  
2 tablespoons white sugar  
2 teaspoons active dry yeast  
2 tablespoons unsalted butter, softened  
1 cup milk  
2 ½ teaspoons salt  
5 ½ - 6 ½ cups bread flour\*\*

#### For Topping:

8 tablespoons butter, melted  
¼ cup fresh parsley, finely chopped  
1 teaspoon dried oregano  
4 cloves garlic, crushed  
1 teaspoon sea salt

### **What to do:**

1. Preheat oven to 180°.
2. Grease two loaf pans (20 x 10cm).
3. Prepare yeast:
  - a. Add warm water to a large bowl.
  - b. Sprinkle water with sugar and yeast.
  - c. Stir and let stand 5-10 minutes until foamy.
4. Make dough:
  - a. Into yeast, mix in butter, milk, salt and 3 cups flour.
  - b. Stir in additional flour gradually. Add enough flour (approximately 2 ½ cups) until dough is smooth.
  - c. Knead dough for 10 minutes. It will be soft and slightly sticky.
  - d. Divide dough into 2 equal portions.

5. #In a small bowl, combine the butter, parsley, oregano and minced garlic. Set aside.
6. Assemble loaf:
  - a. Cut dough into 2.5cm pieces;
  - b. Dip into butter mixture.
  - c. Layer the buttery pieces into two greased 20cm x 10cm loaf pans.
  - d. Cover loaves and let rise until doubled, about 1 hour.
7. Bake at 180° for 30 minutes or until golden brown.
8. Sprinkle with sea salt.

**Notes:**

- # denotes a step that can be done earlier while the kneading is happening.
- \*\* measure out 5 1/2 cups and see how it goes. Measure out the additional cup and use, only if necessary, to create smooth and manageable dough.