



Boys & Girls Clubs
of North Simcoe

Pull Apart Cheesy Bread

(Recipe take from Boys & Girls Clubs of Canada Kid Food Nation Program)

Prep Time – 10 minutes

Cooking Time – 20 minutes

Makes 8 Servings

Ingredients

- 1 large baguette or boule (round bread)
- 3 tablespoons of butter, melted
- 2 cloves of garlic, minced
- 2 tablespoons of fresh parsley
- Pinch of Kosher salt
- Freshly ground black pepper
- 1 cup shredded mozzarella
- 1 cup shredded fontina (or other cheese as desired)

Directions

1. Preheat oven to 350 degrees Fahrenheit
2. Using a serrated knife, cross-hatch baguette, making slices every inch in both directions and making sure to not slice all the way through the bottom of baguette.
3. In a small frying pan, melt butter. Add garlic and parsley. Season with salt and pepper. Cook one minute and set aside.
4. Brush baguette with melted butter mixture, making sure to get inside cross-hatches.
5. Stuff each cross-hatch with cheese and wrap bread completely in foil.
6. Bake until cheese is melted and bread is warm and toasty, 20 minutes.
7. Let cool 5 minutes, then serve.

Boys & Girls Clubs of North Simcoe – Midland Unit

A good place to be

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