



Garlic Bread

Crunchy and delicious! Made with our [Pizza Crust Mix](#).

Ingredients

- 2 cups [Pamela's Pizza Crust Mix](#)
- 2¼ tsp or 7 grams active dry yeast
- 1 cup + 3 TBSP very warm water (110° optimum)
- 2 TBSP oil
- 3 large cloves garlic, finely minced
- 3 TBSP butter, very soft
- 2 to 3 TBSP Parmesan cheese
- pinch of smoked or regular paprika (optional)
- 1 to 2 tsp flat-leaf parsley, finely chopped

Directions

Scoop and level pizza mix in dry measuring cup, don't pack.

Using a stand mixer with paddle attachment or mixing by hand, combine dry mix, yeast, water and oil. Mix on medium for 15 to 30 seconds until dough is completely combined. Dough will look sticky. Scrape down dough in bowl into a ball, lightly oil the top, cover with plastic wrap and let rise for 1 to 2 hours, or until doubled (dough can be put into refrigerator overnight and baked the next day after warming to room temperature).

With oiled or floured hands (can use extra Pizza Crust Mix, or other GF flour), remove dough and shape into one or two long baguettes on parchment paper or greased baking sheet. Make shallow slashes along the top before baking.

Place rack in top third of oven, and if desired place pizza stone on rack. Pre-heat oven to 475°. Place baguette(s) directly on preheated pizza stone or on parchment covered baking sheet.

Bake for 30 to 35 minutes for large, and 20 to 25 minutes for small baguettes.

Let baguette cool at least 30 minutes or cool completely. If baguette is cut while hot, the insides will be gummy.

Mix soft butter and minced garlic together with a fork. Slice a freshly made baguette in half horizontally and spread garlic butter on both top and bottom pieces. Sprinkle with Parmesan cheese and/or paprika. Broil in a preheated oven on a parchment paper lined sheet pan, until butter is bubbling on top and cheese has a little color. Slice into individual pieces and sprinkle with chopped parsley.

© Pamela's Products, Inc.