

# Pull Apart Garlic Bread

Makes one loaf



## Steps

1. Add warm water to the bowl of a stand mixer fitted with a dough hook. Sprinkle yeast and sugar over water and stir. Allow to sit for 5 - 10 minutes until foam develops.
2. Mix in the butter, milk, salt and 2 cups of flour. The dough will be sticky. Add additional flour (up to 3 cups total) just until the dough starts to pull away from the bowl. Be careful not to add too much - otherwise your dough will be too dry. Knead for 5 minutes.
3. Remove dough and work with it on a clean counter until it is a smooth ball.
4. Grease a medium-sized bowl with oil or non-stick spray and put the dough into the bowl greasing the top of the dough as well so it doesn't dry out. Cover the bowl and let dough rest for 1 to 1.5 hours in a warm spot until it's at least doubled in size.
5. In a small bowl combine the oil, herbs, salt and garlic.
6. Once dough has doubled in size, punch it down. Begin to make equal size balls (golf-ball size works well). I use meatball tongs to get fairly even balls (a scale works even better). Roll each ball on the counter (no flour) until very smooth.
7. Brush an 8-inch loaf pan with oil. Take each ball and roll it into the oil/herb mixture before placing it into the bread pan. You may have too many balls to make a single layer, so in that case just put the extra balls on top. Brush the dough balls with a little of the oil mixture (reserving some for after the bread is done baking). Cover the pan and let rest again for 30 - 45 minutes until it has doubled again.
8. Preheat oven to 350°F. Place bread pan in the middle rack of oven. Bake for 30 minutes or until golden brown (internal temperature should read 200°F). Let cool a bit in pan before removing and brushing with any remaining oil mixture. Serve warm.

## Ingredients

### *For the Bread*

- ½ cup warm water (110°F is preferred)
- 1 tablespoon sugar
- 1 teaspoon active dry yeast
- 1 tablespoon butter, softened
- ½ cup milk, warmed
- 1 teaspoon kosher salt
- 2 ½ - 3 cups bread flour

### *For the Topping*

- ½ cup olive oil or ½ stick butter, melted
- 2 cloves garlic, minced
- 2 tablespoons fresh parsley, finely chopped (or 1 tablespoon dried parsley)
- ½ teaspoon dried oregano
- 1 teaspoon kosher salt