

# Garlic Cheese Pull Apart Bread

written by The Recipe Exchange | June 12, 2015

## **Ingredients**

16 frozen white dinner rolls  
 $\frac{1}{2}$  C butter, melted  
1 C grated Parmesan cheese, divided  
1 tsp dry parsley flakes  
 $1\frac{1}{2}$  tsp garlic powder  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{2}$  tsp Italian seasoning  
 $\frac{1}{2}$  tsp onion powder

## **Directions**

Remove frozen rolls from freezer and loosely wrap them in plastic wrap and allow to sit at room temperature for 45 minutes.  
Cut rolls in half with a clean pair of scissors.  
Combine melted butter and seasonings together.  
Pour over dough and gently mix.  
Add  $\frac{1}{2}$  C of grated cheese and combine.  
You want each piece of dough to be coated.  
Line the bottom of a 9 inch springform pan with the piece of dough and then top with remaining grated cheese.  
Allow to rise in a warm place for  $1\frac{1}{2}$  –  $2\frac{1}{2}$  hours.  
Cover bottom of pan with foil to prevent butter from leaking out.  
Bake at 350 for 20-25 minutes or until center is completely done.