



Garlic Cream Cheese Bread

Servings: 0

Good with any pasta dish

Ingredients

1 1 1 loaf French bread
1/2 1/2 1/2 stick butter or margarine, softened
1/2 1/2 1/2 tub of whipped cream cheese spread
1 1 1 large garlic clove diced or 1 teaspoon Garlic powder
1 1 1 cup Mozzarella Cheese
1/4 1/4 1/4 cup Grated Parmesan Cheese

Directions

PREHEAT oven to 350°F. Cut bread lengthwise in half. Place, cut sides up, in shallow baking pan.

MIX margarine, cream cheese, garlic & parmesan until well blended. Spread evenly onto bread halves; sprinkle with mozzarella cheeses.

Slice bread crosswise (approx 2 – 3 inch width) almost all the way through

BAKE 15 minutes or until cheese is melted. Finish cutting out slices. Serve warm.

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