

> 100% EMPLOYEE OWNED <



# PULL-APART GARLIC BREAD MIX KIT

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### PERFECTLY EASY AND OH-SO CHEESY

KIT INCLUDES PULL-APART BREAD MIX, YEAST PACKET, AND GARLIC HERB SEASONING

In about an hour, you can create this tender pull-apart bread filled with cheese and buttery goodness — an irresistible accompaniment to any meal.

### YOU'LL NEED

#### DOUGH

**1 CUP (227g) WATER, HOT** (115°F TO 125°F) *Use water that's hot from the tap, not boiling.*

**2 TABLESPOONS (28g) BUTTER, MELTED**

#### TOPPING

**6 TABLESPOONS (85g) BUTTER**

**1/2 CUP (57g) SHREDDED MOZZARELLA, CHEDDAR, OR GOUDA, OPTIONAL**

### DIRECTIONS

- STIR** together the included yeast and the mix in a large bowl. Add hot water and the 2 tablespoons (28g) melted butter then stir well to form a soft, shaggy dough. If dough seems dry or stiff, add additional water 1 teaspoon at a time.
- KNEAD** dough in the bowl by folding it over on itself repeatedly until it's smooth and slightly bouncy, 1 to 2 minutes.
- DIVIDE** dough into 24 pieces (about 28g each or 1 1/4" in diameter). Roll each piece into a ball and place in a greased 8" square or 9" round pan. Cover and let rise for 15 minutes.
- PREHEAT** oven to 375°F with a rack in the center. Melt butter for topping, then stir in garlic herb seasoning. Immediately drizzle over dough. Sprinkle with cheese, if using. Cover and let rise for an additional 15 minutes or until puffy.
- BAKE** for 22 to 28 minutes or until golden brown and cheese is melted. Cool for 10 minutes. Serve warm.

**Reheating instructions:** Wrap leftover pull-apart bread in foil and place into a 375°F oven for 20 to 25 minutes or until hot. Brush with melted butter before serving.

### NEED A LITTLE HELP?

Scan the QR code for step-by-step tips, from kneading to baking to the perfect final touch.



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#### MIX IT UP WITH SKY-HIGH GARLICKY HERB BISCUITS



These high-rising biscuits are perfect for turning into sandwiches or devouring on their own. For the recipe: [BakeWith.Us/MixItUp](https://www.kingarthurbaking.com/recipes/bake-with-us/mix-it-up)

**WE'RE HERE TO HELP.**  
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# PULL-APART GARLIC BREAD MIX KIT



NET WT 15.25 OZ (432g)



**READY IN 1 HOUR**

**JUST ADD WATER & BUTTER**

**MAKES 24 ROLLS**

### Nutrition Facts

8 servings per container  
Serving size 1/3 cup mix (54g)

Calories	Mix		Prepared	
	% Daily Value*		% Daily Value*	
<b>Total Fat</b>	0.5g	1%	12g	15%
Saturated Fat	0g	0%	7g	35%
Trans Fat	0g		0g	
<b>Cholesterol</b>	0mg	0%	30mg	10%
<b>Sodium</b>	540mg	23%	540mg	23%
<b>Total Carbohydrate</b>	39g	14%	40g	15%
Dietary Fiber	2g	7%	2g	7%
Total Sugars	1g		1g	
Incl. Added Sugars	1g	2%	1g	2%
<b>Protein</b>	7g		7g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	27mg	2%	30mg	2%
Iron	1mg	6%	1mg	6%
Potassium	135mg	2%	139mg	2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** BREAD MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), INACTIVE YEAST, SEA SALT, BROWN SUGAR. GARLIC BREAD SEASONING PACKET: DEHYDRATED GARLIC AND ONION, NATURAL CHEESE FLAVOR (WHEY, MALTODEXTRIN, BUTTERMILK, NATURAL PARMESAN CHEESE FLAVOR, SALT), SEA SALT, SPICES, MALTODEXTRIN, TURMERIC, PAPRIKA, NATURAL FLAVOR. YEAST PACKET: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

**CONTAINS:** MILK, WHEAT.

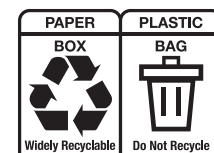
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**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

### PULL-APART GARLIC BREAD MIX KIT

BEST IF BAKED BY:



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