



CHEESY GARLIC & PARSLEY BUTTER BREAD

Fluffy, golden, and irresistibly buttery – this homemade bread is filled with cheesy garlic-parsley goodness inside every layer.



PREP TIME
120 MIN



COOK TIME
30 - 40 MIN



SERVINGS
1 LOAF

Instructions

- For the Bread:** Warm the milk, add yeast and sugar, stir slightly, and cover for 15 minutes.
- In a mixer bowl (or on your counter), add flour and salt, then pour the milk mixture in the center and add butter.
- Knead until soft and smooth. Cover and let rest for 30–45 minutes or until doubled in size.
- For the Garlic & Parsley Butter:** Cover the garlic cloves with olive oil and confit over low heat for 15–20 minutes. Remove from the oil and mash with a fork until smooth.
- Mix the mashed garlic with butter and chopped parsley until well combined.
- Roll out the dough into a rectangle, spread $\frac{3}{4}$ of the garlic butter mixture, and sprinkle the cheese evenly on top.
- Divide the dough into three equal parts, place one on top of the other, then cut into small rectangles and arrange them in a 9x5" loaf pan. Cover and let rest for 30 minutes.
- Bake at 375–400°F (190–200°C) for 30–40 minutes, until golden.
- Brush with the remaining garlic butter while still warm.

Notes:

- Storage: Keep the bread covered at room temperature for up to 2 days, or refrigerate for up to 5 days. Reheat in the oven for a few minutes before serving to bring back the buttery texture.
- Shop My Favorites: Find all the baking tools and kitchen essentials I use [here](#).

Ingredients

For the Bread:

- 4 cups (500g) all-purpose flour
- 1 tbsp (10g) salt
- 1 $\frac{1}{3}$ cup (325g) milk
- 1 $\frac{1}{2}$ tsp (7g) yeast
- 1 tsp (5g) sugar
- $\frac{1}{2}$ stick (50g) butter, room temperature

For the Garlic & Parsley Butter:

- 4 garlic cloves
- Olive oil
- $\frac{1}{2}$ stick (50g) butter, room temperature
- Fresh chopped parsley
- 8 oz (225g) white cheddar cheese (or your favorite cheese)

The Baking Studio
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