

Homemade Garlic Bread

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Lots of grocery stores sell pre-made, toss in the oven garlic bread for several dollars per loaf. Once you try this recipe, you'll never buy the store-made garlic bread again.

Ingredients:

- 1 Loaf of French Bread (cut down the middle)
- ½ Stick of Butter (or margarine)
- ¼ Cup of Olive Oil
- 2 tsp Garlic Powder
- 2 Tbs Grated Parmesan Cheese

Directions:

Cut the loaf of bread lengthwise down the middle on a cutting mat. Place on a cookie sheet, crust side down. Melt Butter / Margarine in a bowl, then add Olive Oil and Garlic. With a pastry brush, evenly spread mixture on bread. Sprinkle with Parmesan Cheese and put on middle rack of the oven. No need to preheat the oven.

Turn oven on to Broil.

Cook for about 2 or 3 minutes until lightly browned.

Important: Do NOT answer the phone or get involved in a conversation – distraction can result in flaming garlic bread - definitely NOT the desired result (this is from the voice of experience).

If your oven doesn't have a Broil setting, cook at 450 degrees for 10 minutes (or until golden brown).