

# STAR RECIPE: CHEESY GARLIC BREAD (Makes 6)

This recipe was made during Cooking Club lessons this week and the allergen groups are noted in red: **Gluten, Milk**

## Ingredients

100g bread flour	1tbsp salt
3tbsp olive oil	70ml water
Handful of cheddar cheese	5g garlic - minced
20g fresh parsley – finely chopped	50g soft butter

## Method

1. Preheat the oven to 180 degrees.
2. Mix the flour, salt, olive oil and water until it is all combined and a dough ball is formed.
3. On a floured surface, roll out the dough so it has a thickness of 1.5cm. You can have this square or round, it's up to you.
4. Place the rolled out dough onto a lined tray and set aside.
5. Mix the parsley, garlic and butter together to form the garlic butter spread.
6. Separate the dough into 6 pieces and brush on the garlic butter.
7. Sprinkle cheese on top of the garlic bread and bake for 12-15 minutes until golden brown.

Serve alongside your main meal as a side dish and enjoy 😊