**Garlic Bread**

**Ingredients:**

5 Large Eggs

1 Planet Princess Sandwich Mix

1 Cup Water (very warm, almost hot)

2 tsp. Garlic Salt (divided)

6 Large Garlic Cloves or 8-10 Smaller Cloves

1Tbsp. Ghee (or oil of your choice)

Grease a 4” by 8” bread pan. (I use ghee).

Turn oven on to 350 degrees.

**Directions:**

1. Mince Garlic Cloves finely. Sautee on medium in 1 Tbsp. Ghee or Oil for about 3 to 5 minutes, removing from the heat just as they begins to brown. I use Ghee because I like the buttery flavor it adds. (Butter itself is not advised as it browns too quickly.) Set aside.

2. Crack all 5 eggs into a metal or glass bowl. Using a hand or stand mixer, and beat on high for 2½ to3 minutes until very fluffy.

3. If you have a bread mixer attachment, this works well for the rest of the process but is not necessary. Pour in the Sandwich Mix. Mix on medium for 30 seconds. You may have to scrape the sides of the bowl to get all the eggs into the batter.

4. Slowly add 1 ¼ Cup very warm (almost hot) water and mix for about 45 to 60 seconds on medium until the water has been absorbed.

5. Add 1 ½ tsp. of the Garlic Salt and mix until integrated.

6. Add Sauteed Garlic - mix just until evenly distributed throughout the dough.

7. Transfer dough into an 8” by 4” well-greased bread pan (I use Ghee). Press dough into the pan and round the top with a wet spatula.

8. Sprinkle the remaining ½ tsp. of Garlic Salt over the top.

9. Bake at 350 degrees for 55-60 minutes (per package directions).

10. When you remove your loaf from the oven, let it rest in the pan for 2 to 3 minutes. Remove the loaf, turned on its side, onto a cooling rack and let it cool.

Great ways to Serve Your Garlic Bread:

**• The Old Standby: Garlic Toast**

~ Cut slices of garlic bread and butter them well.

~ Place slices of garlic bread onto a perforated pan or use a cooling rack as a pan so both sides of the bread receive heat and toast well.

~ Toast them in the oven at 300 degrees for about 20 minutes.

~ Check on them after about 15 minutes.

~ After 20 minutes, they should be crunchy and buttery garlic yum!

~ After toasting, you can load them up with parmesan cheese or the cheese of your choice and broil for 2-3 extra minutes before serving for a garlicy cheesy bread treat.

**• Appetizer Base**

~ Use a small round cookie cutter to cut circles out of buttered slices (the butter is optional but so good!). If you don’t have a round cutter, you can just cut them into squares. Place the small circles/pieces on a baking pan in a single layer. Let them toast in a 300 degree oven for about 15 minutes. Remove from oven.

~ Add slice of Pepperoni and some parmesan and broil it for a couple of minutes for a great warm appetizer!

 ~ You can also use the bread cut into small shapes without toasting it.

**Charcuterie Board:**

~ Just keep the pieces drying in the 300 degree oven until they are very crisp.

**Croutons:**

~ Sprinkle a mixture of the herbs of your choice over the buttered bread before cutting and toasting. Or leave them as full pieces.

**Sandwiches:**

~ We love sandwiches made on this bread, especially Italian “subs.”

~ Meatloaf sandwiches are divine on this garlic bread as well.

Use your imagination and have fun. ☺ This is a versatile bread. Enjoy!