

Super-easy "Homemade" Garlic Bread

Ingredients:

1 loaf of frozen bread dough (store bought)

For me, this is easy and cheap—5 loaves for 2-3 bucks!

1/3-1/4 Cup- melted butter

1 clove of garlic pressed

Directions:

In the morning, I spray a loaf pan with non stick spray, put the frozen loaf of bread dough in the loaf pan, sprinkle with a little bit of salt (I'm talking maybe $\frac{1}{2}$ tsp), and place it in the oven to thaw and rise...**THE OVEN IS NOT ON.**

When I am in the throws of making dinner later that evening, I preheat the oven to 350°F, melt the butter in a little dish, press the garlic into the melted butter, and swirl it around a bit with a basting brush (or you can use a spoon, fork, whatever). I take the risen loaf of bread dough from the oven and, with a knife, cut a seam down the middle of the loaf (the dough will probably fall as you cut it, don't worry about it). I spread the seam out with my fingers so that it creates a little canyon in the bread dough. Then, I begin spreading (or pouring) the melted butter mixture all over the bread, especially in the canyon. When all of it is covered and you have used all the butter mixture, bake the bread at the settings given you on the dough package...I think on my package it is 350 for 25 minutes. And, you're done!