



Cheesy Garlic Bread

Equipment:	Ingredients:
Knives	2 tbsp minced garlic
Chopping boards	½ cup butter
Measuring cups and spoons	2 tbsp parsley, finely chopped
Small mixing bowl	Bread
Foil	Tasty cheese, grated
Butter knife	
Knife	

Instructions:

Pre heat oven to 180. degrees.

Finely chop parsley.

In a small bowl add butter, garlic and parsley. Mix together using a fork.

Slice bread using a bread knife.

Spread each piece with some of the butter mixture.

Put the loaf back together and wrap in foil or lay each piece flat on a tray and sprinkle with cheese.

Bake in the oven for about 20 minutes until bread is crispy and butter mix is melted.

Serve, to dip in the pumpkin soup.