



## Pepper Parmesan Pizza Pull-Apart

1 loaf Breadworks Pepper Parmesan Boule, unsliced  
4 tablespoons melted butter + ½ tsp. garlic powder (or 1 clove finely minced fresh garlic)  
1 teaspoon Italian herb seasoning  
Sliced Provolone or Mozzarella (about 8 slices)  
Sliced Pepperoni  
Pizza Sauce

Preheat the oven to 350°. Cover a baking sheet with a sheet of aluminum foil, lay a sheet of parchment over the foil, leaving the foil loose—you will wrap the loaf in the foil for baking and the parchment will keep the foil from sticking to the melted cheese.

Using a serrated knife, cut the boule across the top with 1 inch between slices but not all the way through, then turn the loaf and cut it again the same way, leaving the bread intact at the bottom.

Place the cut loaf on the piece of aluminum foil and drizzle with the melted garlic butter so it goes down into the cuts.

Stuff sliced provolone or mozzarella into the cuts then repeat with slices of pepperoni.

Bring the foil up around the sides of your masterpiece and leave it open slightly on top.

Bake at 350° for 20-30 minutes or until the cheese is melted. Warm up your pizza sauce for dipping.

Remove from the foil/parchment and place on a platter. Serve with warm pizza sauce on the side.

Our Pepper Parmesan boule is available Monday-Saturday at 8 a.m.

And by mail order by visiting our SHOP tab on the website [www.breadworks.com](http://www.breadworks.com)

We are located at 2264 M-119, Petoskey, MI 49770

Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market