

GARLIC BREAD

Ingredients

- 2 baguettes
- 250g butter, softened
- 4 cloves garlic, minced
- 1 teaspoon salt
- small handful parsley, chopped

Directions

1. Preheat oven to 200°C.
2. Cut the bread sticks in half, then slice each half into 2cm thick slices, almost all the way through.
3. Mix together the butter, garlic, salt and parsley.
4. Spread garlic butter between each slice of bread.
5. Smear remaining butter on the top and sides of the bread.
6. Wrap each bread in foil.
7. Bake for 15 minutes until the crust is crispy (check through foil).
8. Unwrap and serve!