

Cheddar Bacon Ranch Pull Apart Bread

Source: www.familyfriendlyfrugality.com



Ingredients:

6 oz shredded cheddar
cheese

1/2 cup butter, melted

1 tbsp of ranch dressing mix

5 slices of bacon, cooked
until crispy and crumbled
into pieces

1 round loaf of sourdough

Directions:

1. Cut your bread into “pullable” pieces with a bread knife. First cut horizontally, then vertically.
2. Mix your ranch dressing and butter together and pour into crevices of bread, repeat with cheese and bacon.
3. Place a large sheet of foil under bread and bring it up to the top of the loaf. Pinch it to close.
4. Cook for 15 minutes at 350, after 15 minutes remove foil and cook another 10 minutes. Serve warm

