Cheesy Puff Pull Apart Bread

Description

Cheese. I need to make this bread with cheese. Like enough cheese to cause a potential heart attack. I want to OD again."

Ingredients

- 2 Puff Pastry Sheets
- 12 oz shredded sharp cheddar cheese

Instructions

Lightly flour your workspace and using a rolling pin, roll the dough into a giant rectangle.

I followed the directions and rolled it to be about 12 x 12 inches.

Brush the dough with melted butter then covered with the grated cheese.

Using a pizza cutter, slice the dough from top to bottom into 6 even strips - they do not have to be perfect.

Lay the strips on top of each other (be careful you don't lose the cheese!) and then cut into 6 pieces again.

Butter and lightly flour a 9 x 5 loaf pan.

Layer the square slices into the loaf pan cut side down - standing up.

Preheat the oven to 350 degrees and set the loaf pan on a baking sheet.

Bake for 30-35 minutes, until the top is golden brown.

Summary

Yield: 1
Source: how sweet eats
Prep Time: 45 minutes
Category: Appetizers
Cuisine: American