

How to Make Garlic Bread at Home

Prep time: 15 minutes | **Bake time:** 12–15 minutes | **Servings:** 6–8

Ingredients

Bread:

- 1 loaf French baguette, Italian bread, Ciabatta, or Sourdough

Garlic Butter Spread:

- 1/2 cup (1 stick) unsalted butter, softened to room temperature
- 5–6 cloves fresh garlic (half microplaned or grated finely, half finely minced)
- 1/4 cup fresh Italian flat-leaf parsley, finely chopped
- 1/3 cup freshly grated Parmesan cheese
- 1 tablespoon extra virgin olive oil
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly cracked black pepper

Step-by-Step Instructions

1. Preheat Oven

Preheat your oven to 400°F (200°C). Line a large baking sheet with aluminum foil.

2. Prepare the Garlic Butter

In a bowl, combine the softened butter, olive oil, microplaned garlic, minced garlic, chopped parsley, grated Parmesan cheese, salt, and black pepper. Mix thoroughly with a fork until smooth and fully combined.

3. Slice the Bread

Slice the loaf of bread in half horizontally (open-face style), or make diagonal slices at 1-inch intervals without cutting all the way through the bottom crust (accordion style).

4. Apply the Garlic Butter

Spread the garlic butter mixture evenly over all cut sides of the bread, making sure to reach the edges.

5. Bake

Wrap the loaf in aluminum foil and bake at 400°F (200°C) for 10 to 12 minutes until the butter is completely melted into the bread. Unfold the foil to expose the top and broil on high for 2 to 3 minutes until the surface is golden brown and crisp.

Variations

Variation	Additions	Instructions
Cheesy Garlic Bread	1.5 cups shredded Mozzarella cheese	Top the buttered bread with Mozzarella cheese before broiling for 2-3 minutes until melted and bubbling.
Roasted Garlic Bread	1 head of roasted garlic	Substitute raw garlic with soft roasted garlic cloves mashed into the butter mixture.
Spicy Garlic Bread	1 tablespoon Calabrian chili paste or red pepper flakes	Mix chili paste or pepper flakes into the butter mixture before spreading.

Storage and Reheating

- **Freezing:** Assemble and wrap the unbaked buttered loaf tightly in plastic wrap and foil. Freeze for up to 3 months. Bake from frozen at 375°F (190°C) for 20 minutes wrapped in foil, then 5 minutes uncovered.
- **Reheating:** Reheat leftovers in an oven or toaster oven at 350°F (175°C) for 5 to 7 minutes until warm and crisp.