



Cheesy Pull-Apart Christmas Tree Bread

Recipe By KAITLYN BAKER

SERVES: 4-5

INGREDIENTS:

- 1 pkg. pizza dough
- 1 pkg. fresh mozzarella pearls
- ½ stick butter
- ½ cup flour
- 1 egg
- 1 handful dried Italian herbs
- ½ cup Parmesan cheese
- ½ cup pomegranate seeds
- 2 cloves garlic, *minced (optional)*
- ½ cup marinara sauce
- fresh rosemary, *for garnish*

DIRECTIONS:

1. Preheat oven to 400°F.
2. Spread the pizza dough out on a lightly floured surface. Using a pizza cutter or sharp knife, cut the dough into 30 squares. Then, place a mozzarella pearl in each square. Pinch together dough to seal the edges and begin rolling into a ball.
3. Place the balls on the prepared baking sheet, seam side down, in a tree shape (the balls should be lightly touching). Whisk the egg and water together in a small bowl and lightly brush each ball with the egg wash, coating well.
4. Sprinkle some Parmesan cheese, saving some to garnish, and dried herbs over the dough. Then, bake until golden brown.
5. Melt butter in a small bowl and add garlic. Brush bread with garlic butter, more dried herbs, rosemary, the rest of the Parmesan, and top with pomegranate seeds.
6. Serve with a side of marinara sauce.

Because the star is thinner than the dough balls, you'll want to remove it from the oven sooner than the rest of the tree.

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