



## GARLIC BREAD

- 1 Package Hot Roll Mix
- $\frac{3}{4}$  Cup Warm Water
- 1 Egg
- $\frac{1}{2}$  Cup Grated Parmesan Cheese
- 1 Tablespoon Instant Minced Onion
- 2  $\frac{1}{2}$  Teaspoons Garlic Salt
- 1 Teaspoon Italian Seasoning
- 1 Teaspoon Paprika
- 1 Tablespoon Melted Butter

## DIRECTIONS

1. Grease a loaf pan. In a large mixing bowl dissolve yeast from hot roll mix in the warm water.
2. Stir in egg and roll mix.
3. Cover and let rise in a warm place for 30 to 45 minutes.
4. In a small bowl combine remaining ingredients, except butter.
5. On a well floured surface, toss dough until no longer sticky.
6. Roll out to a 12 x 7 inch rectangle.
7. Brush with melted butter.
8. Sprinkle all but 1 Tablespoon of filling over the dough.
9. Starting with shorter side, roll up lightly.
10. Seal with heels of hands after each roll.
11. Place loaf in loaf pan; brush with remaining melted butter and sprinkle with remaining filling.
12. Cover and let rise again for 30 to 45 minutes.
13. Bake in a 375 degree oven for 25 to 30 minutes.