

## ITALIAN DUNKERS

Yield: 8 servings

### INGREDIENTS

- \* 1 loaf French Bread
- \* 2 cups Mozzarella cheese, shredded (about 8 oz.)
- \* ½ cup Garlic Butter (see recipe below)

### DIRECTIONS

- \* Preheat oven to 350°F.
- \* Slice French Bread in half lengthwise.
- \* Butter each half with ¼ cup garlic butter.
- \* Evenly sprinkle 1 cups mozzarella cheese on each half.
- \* Place on cookie sheet in oven, bake for approximately 10 minutes or until cheese is melted.
- \* Cut into 4 sections per half loaf (8 servings total), using a serrated knife or pizza cutter.
- \* Serve with Marinara sauce.
- \* Enjoy!

### GARLIC BUTTER

- \* 1 cup butter (you can use margarine if desired-but butter tastes better!)
  - \* ¾ tsp Basil, dried, ground
  - \* ¾ tsp Oregano, dried
  - \* ½ tsp Garlic Powder
- \* Cream butter in mixing bowl. Add seasonings, one at a time until thoroughly mixed. Store extra butter in sealed container in cooler (or freezer).

### NUTRITIONAL INFORMATION PER SERVING

- |                      |                       |
|----------------------|-----------------------|
| * Calories: 498      | * Carbohydrates: 58 g |
| * Cholesterol: 55 mg | * Total Fat: 22 g     |
| * Sodium: 1371 mg    | * Trans Fats: 0       |
| * Fiber: 7 g         |                       |



Recipe courtesy of  
Saint Paul Public Schools Nutrition Services