**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 350ºF.  
* 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—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  
* Cholesterol: 55 mg  
* Sodium: 1371 mg  
* Fiber: 7 g  
* Carbohydrates: 58 g  
* Total Fat: 22 g  
* Trans Fats: 0

Recipe courtesy of  
Saint Paul Public Schools Nutrition Services