



Garlic Bread Bites

- Canola oil for greasing pan
- 1 pkg (11 oz) refrigerated French bread dough (see **Cook's Tip**)
- 2 tbsp (30 mL) butter
- 1 tsp (5 mL) **Italian Seasoning Mix**
- 2 garlic cloves

1. Preheat oven to 375°F (190°C). Using **Chef's Silicone Basting Brush**, brush bottom of **Small Rectangular Baker** with oil.
2. Cut dough crosswise into 4 equal logs. Place logs in baker. Using **Professional Shears**, cut each log crosswise to make 3 pieces, then cut lengthwise to make 6 small (about ½ in./1-cm) squares. (There will be 24 total squares.) Using fingers, gently open squares to slightly separate dough.
3. Place butter and seasoning mix in **1-cup (250-mL) Prep Bowl**. Press in garlic with **Garlic Press**. Microwave, uncovered, on HIGH 30 – 45 seconds; stir. Drizzle evenly over dough.
4. Bake, uncovered, 22 – 25 minutes or until deep golden brown. Cool 5 minutes.

Serves 6

U.S. Nutrients per serving (4 pieces): Calories 160, Total Fat 5 g, Saturated Fat 3 g, Cholesterol 10 mg, Sodium 330 mg, Carbohydrate 24 g, Fiber 1 g, Protein 4 g

Cook's Tip: 1 pkg (7.5 oz/212 g) buttermilk biscuits can be substituted for the refrigerated French bread dough. Cut each biscuit in half with Professional Shears. Arrange in baker (in 5 rows of 4). Proceed as recipe directs.