


Cheesy Garlic Pull Apart Bread

Ingredients:


1 can pizza dough	1 teaspoon dried parsley
Light olive oil or melted butter	1/4-1/2 cup Parmesan cheese
1 tablespoon garlic powder	Marinara sauce for dipping
1 teaspoon dried oregano	



Instructions:

1. Roll out dough into a rectangle on cutting board and spread with light olive oil or melted butter.
2. Combine garlic powder, oregano, parsley and cheese in a bowl, then sprinkle over dough.
3. Roll up dough starting from the short side of your rectangle.


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4. Cut into 1/2-inch slices, then cut each slice in half crosswise.
 5. Pile the halved pieces into the bread crock.
 6. Place crock into a cold oven and set to 350°F.
 7. Bake for 45 to 60 minutes or until golden brown.
 8. Let bread cool in crock for 15 minutes, then turn upside down to remove.
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Blueberry Lemon Pull Apart Bread

Ingredients:


1 1/2 cups all-purpose flour	1 cup blueberries
1/2 cups sugar	1 teaspoon vanilla extract
1/2 teaspoon baking powder	2/3 cup butter (melted)
1/2 teaspoon salt	2 large eggs
1 teaspoon lemon extract	



Instructions:

1. Grease inside of crock with butter or cooking spray.
2. In a bowl, mix flour, sugar, salt and baking powder.
3. In a separate bowl, stir eggs, vanilla, lemon extract and melted butter together.


Blueberry Lemon Pull Apart Bread

4. Add dry ingredients to bowl with egg mixture and stir until combined.
 5. Fold in blueberries.
 6. Pour mixture into greased bread crock.
 7. Place crock in cool oven and set to 375 F.
 8. Bake for one hour and 15 minutes.
 9. Let bread cool in crock for 15 minutes, then turn upside down to remove.
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Cinnamon Apple Pull Apart Bread

Ingredients:

1 can cinnamon rolls	1/4 teaspoon nutmeg
1 apple, peeled and diced	1 teaspoon cinnamon
1/4 cup sugar	1 tablespoon flour
1/4 cup brown sugar	2 tablespoons cold butter (cut into 1/4-inch cubes)



Instructions:

1. Grease inside of crock with butter or cooking spray.
2. Cut each cinnamon roll into quarters.
3. In a bowl, combine sugars, nutmeg, cinnamon and butter.
4. Mix lightly with fork or hand until a crumbly texture forms.

Cinnamon Apple Pull Apart Bread

5. Add rolls and apples to mixture and toss until coated.
 6. Transfer rolls to bread crock.
 7. Place crock into a cold oven.
 8. Set oven to 350 F and bake for 45-60 minutes until golden brown.
 9. Let bread cool in crock for 15 minutes, then turn upside down to remove.
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