**Loaded Italian Pull-Apart Bread**

**Ingredients**

* ½ cup of salted Challenge Butter, melted
* 3-4 cloves of crushed garlic
* 1 tablespoon of dried Italian herbs
* 3/4 cup of shredded parmesan cheese, divided
* 1 loaf of frozen bread dough. thawed
* 6 ounces of Challenge cream cheese, softened
* ¼ cup of sun dried tomatoes, diced
* ¼ cup of pepperoni, diced

**Directions**

1. Preheat oven to 350 degrees.
2. Combine butter, garlic and Italian herbs in a small bowl. Brush the inside of a Bundt cake pan thoroughly with butter mixture. Sprinkle inside of pan with 3 tablespoons of the parmesan cheese.
3. Roll bread dough into a 12 x 12 inch square on work surface. Brush with butter mixture. Spread an even layer of cream cheese over dough. Sprinkle with ½ cup of the parmesan cheese, sun dried tomatoes and the black olives.
4. Starting on one side of the dough, roll bread dough “jelly roll style” pushing bread dough tightly as you roll dough. Using kitchen shears or a sharp knife, make a lengthwise slice to the center of the roll to “unfurl” and open your slices. Slice roll into 1 inch pieces. Lay pieces in the Bundt pan side by side. A cake pan can also be substituted if a Bundt pan is not available.
5. Brush top of dough slices with butter mixture and top with the remaining parmesan cheese. Loosely cover with plastic wrap in a warm place and let rise until doubled in size. This will take 1-2 hours depending on the temperature in your kitchen.
6. Place bread into preheated oven and bake for 20-25 minutes or until golden brown.
7. To serve, let guests “pull-away” pieces of your delicious warm bread. Serve with any extra butter mixture if desired.

**Serves 10**