

Choco Fever Dream

Garlic Bread Rolls – Easy Snack for Busy Parents

15 min Prep time	**20 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Dough

- [ ] 3 cups all-purpose flour
- [ ] 1 tsp instant yeast
- [ ] 1 tsp sugar
- [ ] 1 tsp salt
- [ ] 1 cup warm water
- [ ] 2 tbsp olive oil

Garlic Butter Topping

- [ ] 1/2 cup unsalted butter, softened
- [ ] 3 cloves garlic, minced
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 1 tsp lemon juice
- [ ] 1/4 cup grated Parmesan cheese

Instructions

1. In a bowl combine flour, yeast, sugar, and salt; stir to blend.
2. Add warm water and olive oil, mix until a shaggy dough forms.
3. Knead on a floured surface for about 5 minutes until smooth. Cover and let rise 1 hour.
4. Punch down dough, divide into 8 equal pieces, shape into rolls and place on a parchment sheet.
5. While rolls rest 15 minutes, mix softened butter with minced garlic, parsley, lemon juice, and Parmesan.
6. Preheat oven to 425°F (220°C). Brush each roll generously with garlic butter.
7. Bake 12-15 minutes until golden brown and the edges crackle.

Nutrition per serving

210 kcal	5 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra fragrance, add a pinch of dried oregano to the butter.
- If you prefer a softer crust, brush with butter again right after removing from the oven.
- Feel free to double the garlic for a bolder punch.