

Cheese Bread

Connie Jacobsen

Silverdale Chamber Of Commerce Favorite Recipes - 1991

*1 day-old loaf French bread,
uncut*

1 cube margarine

1 large jar Cheez Whiz

Prepare the bread by slicing the loaf but do not cut completely through the bottom.

In a bowl, stir together the margarine and Cheez Whiz until soft.

Spread the mixture on the top, bottom and sides of the loaf. Wrap in foil.

Refrigerate for several hours or overnight.

Preheat the oven to 300 degrees.

Bake for 30 minutes.

Per Serving (excluding unknown items): 812 Calories; 91g Fat (99.0% calories from fat); 1g Protein; 1g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 1066mg Sodium. Exchanges: 18 Fat.