

# Lemon Garlic Bread

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**Yield: 8 - 10 servings**

*1 loaf (one pound) French bread*

*1/2 cup butter, melted*

*2 tablespoons grated*

*Parmesan cheese*

*4 teaspoons lemon juice*

*1 tablespoon grated lemon zest*

*1 clove garlic, minced*

*1/4 teaspoon pepper*

Preheat the oven to 400 degrees.

Cut the bread diagonally into one-inch slices.

In a bowl, combine the butter, Parmesan, lemon juice, lemon zest, garlic and pepper. Brush the mixture over the cut slices of the bread.

Bake for 15 to 20 minutes or until heated through.

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Per Serving (excluding unknown items): 2112 Calories; 109g Fat (46.2% calories from fat); 45g Protein; 239g Carbohydrate; 14g Dietary Fiber; 256mg Cholesterol; 3886mg Sodium. Exchanges: 15 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 21 1/2 Fat.