

Parmesan-Bacon Bubble Bread

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Taste of Home Magazine

Servings: 16

1 loaf (16 ounce) frozen bread dough, thawed

1/4 cup butter, melted

3/4 cup shredded Parmesan cheese

6 bacon strips, cooked and crumbled

1/3 cup green onions, finely chopped

2 tablespoons grated Parmesan cheese

2 tablespoons salt-free herb seasoning blend

1 1/2 teaspoons sugar

Alfredo sauce (optional)

Preparation Time: 20 minutes

Bake Time: 20 minutes

Turn the dough onto a lightly floured surface. Divide and shape into sixteen rolls. Place the butter in a shallow bowl.

In a large bowl, combine the shredded Parmesan, bacon, green onions, grated Parmesan, seasoning blend and sugar.

Dip the dough pieces into the melted butter, then toss with the cheese mixture to coat. Stack the pieces in a greased nine-inch cast-iron skillet.

Cover with a kitchen towel. Let rise in a warm place until almost doubled, about 45 minutes.

Preheat the oven to 350 degrees.

Bake until golden brown, 20 to 25 minutes.

Serve warm, with Alfredo sauce, if desired.

Per Serving (excluding unknown items): 139 Calories; 6g Fat (42.3% calories from fat); 5g Protein; 14g Carbohydrate; 1g Dietary Fiber; 13mg Cholesterol; 302mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1 Fat; 0 Other Carbohydrates.