

Pull-Apart Bacon Bread

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Servings: 16

12 strips bacon, diced
1 loaf (one pound) frozen bread dough, thawed
2 tablespoons olive oil, divided
1 cup part-skim mozzarella cheese, shredded
1 envelope (one ounce) ranch salad dressing mix

Preparation Time: 20 minutes

Bake Time: 55 minutes

Preheat the oven to 350 degrees.

In a large skillet, cook the bacon over medium heat for 5 minutes or until partially cooked. Drain on paper towels.

Roll out the dough to one-half-inch thickness. Brush with one tablespoon of oil. Cut into one-inch pieces. Place in a large bowl.

Add the bacon, cheese, dressing mix and remaining oil. Toss to coat.

Arrange the pieces in a 9 x 5-inch oval on a parchment-lined baking sheet, layering as needed. Cover and let rise in a warm place for 30 minutes or until doubled.

Bake for 40 minutes. Cover with foil.

Bake for 15 minutes longer or until golden brown.

Per Serving (excluding unknown items): 122 Calories; 5g Fat (39.3% calories from fat); 4g Protein; 14g Carbohydrate; 1g Dietary Fiber; 4mg Cholesterol; 235mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fat.