

# Garden Herb Pull-Apart Loaf

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CommunityTable.com - Relish Magazine

## Servings: 8

*cooking spray*

*4 ounces low-fat garden vegetable  
cream cheese, softened*

*1/3 cup shredded mozzarella cheese*

*1 can (16.3 ounce) large refrigerated  
biscuits*

*1 teaspoon olive oil*

*1/2 teaspoon dried Italian herbs*

Preheat the oven to 350 degrees.

Spray an 8-1/2 x 4-1/2-inch loaf pan with cooking spray.

In a small bowl, use a fork to mix the cream cheese and mozzarella cheese.

Separate the biscuits and peel each biscuit apart halfway. Spread a dab of the cream cheese mixture between the separated halves of each biscuit. Place each biscuit sideways, filling side up, in the prepared pan. Line up the biscuits down the length of the pan, adding a dab of cheese mixture between each filled biscuits.

Brush the loaf with olive oil. Sprinkle with the Italian seasoning.

Bake for 21 to 23 minutes until the loaf is puffed and golden.

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Per Serving (excluding unknown items): 20 Calories; 2g Fat (77.4% calories from fat); 1g Protein; trace Carbohydrate; 0g Dietary Fiber; 4mg Cholesterol; 19mg Sodium. Exchanges: 0 Lean Meat; 1/2 Fat.