

Vegan Cheesy Garlic Bread

Ingredients

For the Garlic Butter Spread

- ½ cup vegan butter (softened)
- 4 cloves garlic (minced or grated)
- 2 tbsp fresh parsley (chopped, or 1 tsp dried parsley)
- ½ tsp salt
- ¼ tsp black pepper

For the Bread

- 1 loaf French bread or Italian bread (sourdough works too)

For the Cheese Topping

- 1 ½ cups shredded vegan mozzarella (brands like Violife, Miyoko's, or homemade cashew cheese)
 - Optional: 2 tbsp nutritional yeast for extra cheesy flavor
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Instructions

1. Preheat the Oven

- Set to 375°F (190°C). Line a baking sheet with parchment.

2. Make the Garlic Butter

- Mix vegan butter, garlic, parsley, salt, and pepper in a bowl until smooth and spreadable.

3. Prepare the Bread

- Slice the loaf in half lengthwise (like a big open sandwich).
- Spread the garlic butter generously over both cut sides.

4. Add the Cheese

- Sprinkle shredded vegan mozzarella evenly over the top.
- Add a little nutritional yeast if you want it extra cheesy.

5. Bake

- Place bread halves on the baking sheet and bake for 12–15 minutes, until the edges are golden and the cheese is melted.
- For extra gooey cheese, switch to broil for the last 1–2 minutes (watch closely!).

6. **Serve**

- Slice into thick pieces and enjoy warm, ideally with marinara sauce on the side for dipping.
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Variations ✨

- Add red pepper flakes for a spicy kick.
- Mix in chopped chives or basil with the parsley for extra herbs.
- Use a baguette for smaller, individual portions.