

Parmesan Bread Bites

This is something that we wanted to try in December 2016.

Ingredients

- 1 pizza dough recipe
- 2 tablespoons butter
- 2 tablespoons garlic powder (some recipes used minced garlic)
- 1½ cups grated parmesan cheese
- ¼ cup parsley (optional)

Directions

1. Preheat oven to 350° F.
2. Melt butter
3. Line a pan with butter, garlic powder & salt.
4. Get some biscuit dough and roll up some small balls the size of a ping pong ball.
5. Roll the dough balls in the parmesan cheese powder hard enough that the powder gets into the actual dough.
6. Throw the parmesan covered dough balls into the pan.
7. Top them all with the grated or shredded parmesan cheese.
8. Bake at 350° F for 12 minutes or until golden brown.

From: <https://homemaderecipes.com/garlic-parmesan-bread-bites>

