

Garlic & Herb Biscuit Pull Apart

2 (10 oz.) cans refrigerated flakey biscuit dough
1/2 cup (1 stick) butter or margarine, melted
1 tsp. **Garlic & Herb Spread Mix**, dry
1/2 tsp. salt, optional
1/4 cup Parmesan Cheese, grated-divided

Preheat oven to 375°. Prepare a 12-cup tube pan (i.e. Bundt® style) by greasing pan with butter or margarine or cooking spray. Melt butter (or margarine) in a microwave safe bowl. Sprinkle dry **Garlic & Herb Spread Mix** over melted butter and whisk to blend with a fork (some small lumps may remain). Cut each biscuit into 4 pieces. One piece at a time, coat biscuit pieces in the melted butter and place in the bottom of the pan creating one layer around the pan. Sprinkle 1/8 cup of Parmesan cheese on this layer and continue coating biscuit pieces in butter and make another layer on pan. Pour any remaining butter evenly over biscuit pieces in the pan and top with remaining Parmesan cheese. Bake for 15 to 20 minutes, until the bread is golden brown, and dough is cooked through in the center. Allow to cool in pan for 5 minutes then invert pan onto a large serving dish. Allow pan to remain upside down for another 5 minutes, this allows residual butter to soak into biscuit/bread pieces. Remove pan and enjoy!



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