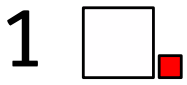




Garlic Bread



Ingredients



1 small wholemeal baguette

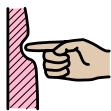


50g



butter

or



soft



spread



2 cloves of garlic



15ml spoon



fresh


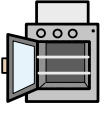



parsley



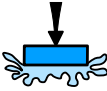



Method




1

1.  Preheat  oven to 200°C,  gas mark 6.

2



2.  Peel  and  crush the  garlic.

3





3.  Chop the  fresh  parsley.

4

4.  Mix the  butter,  garlic  and  parsley  together  in

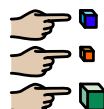
a  small  bowl.

5

5.  Cut the  baguette  into  slices

6

6.



Spread the garlic butter onto each slice.

7

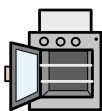
7.



Wrap the baguette in foil.

8

8.



&



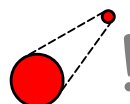
Place in the oven and bake for 10 minutes.

9

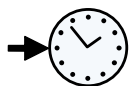
9.



&



Peel foil back and bake for a further 5 minutes



until



crunchy.