

Pull-Apart Cheesy Bread Christmas Tree



FROM THE KITCHEN OF
DEBBIE MACOMBER

Oh cheesy tree, oh cheesy tree! This Pull-Apart Cheesy Bread Christmas Tree is a fun idea for any holiday gathering. It's very simple to make, and it tastes amazing!

Serves 8-10

Ingredients

13.6-ounce tube refrigerated pizza dough

7 mozzarella sticks

1 egg

4 tablespoons salted butter, melted

1 teaspoon dried basil

1 teaspoon dried oregano

½ teaspoon dried rosemary

1/3 cup shredded Parmesan cheese

Marinara sauce, for dipping

Directions

Preheat oven to 450°F. Line a baking sheet with parchment paper.

Unroll pizza dough, then use a rolling pin to roll out until entire rectangle is an even thickness. Slice into 32 equal squares.

Slice each mozzarella stick into 5 even pieces. Wrap one mozzarella piece into a square of dough, pinching ends closed, and roll into a ball. Repeat with remaining pieces of cheese and dough. Place balls of dough on the parchment paper, seam side down, into the shape of a Christmas tree with a star on top.

In a small bowl, make an egg wash by whisking the egg with 1 tablespoon water. Brush egg wash onto the tops of the rolls.

Bake in the preheated oven for 18-20 minutes, until puffed and golden brown.

In a small bowl, stir basil, oregano and rosemary into the melted butter. Brush the hot rolls with herb butter, then sprinkle Parmesan on top. Serve hot with marinara sauce for dipping.