

Garlic Bread Christmas Tree

Ingredients:

- 1 can of premade biscuit dough (8 biscuits)
- 32 cheese cubes- I like to use a variety
- 1/2 tsp garlic powder
- 2 TBS melted ghee or butter
- 1/2 tsp Italian seasoning
- Fresh herbs of choice (rosemary, basil or parsley are great!)
- 1 cup marinara of choice or pesto

Directions

1. Preheat the oven to 375°F. Line 18x14-inch cookie sheet with parchment paper.
2. Cut each biscuit into 4 smaller pieces. Flatten each biscuit piece into a small circle- doesn't need to be exact
3. Place one cheese cube in the middle of the dough and wrap tightly bringing the edges together on the bottom. Roll dough between hands to make the surface smooth.
4. Create a christmas tree pattern starting at the top with one ball and adding one additional piece on each row. Save 4 pieces for the trunk.
5. In a small microwavable bowl, heat butter for 30 seconds or until melted. Stir in garlic powder and Italian seasoning. Brush mixture on tops of biscuits.
6. Bake on the center rack for 15 minutes or until golden brown.
7. Remove from the oven and top with finely shredded parmesan cheese. Place back in the oven for 2-3 minutes, or until the cheese is melted.
8. Remove from the oven and top with fresh chopped herbs if desired, serve with marinara or pesto and enjoy!