Cheddar Bacon Ranch Pulls

Description

I went with a cheddar bacon ranch bread. I knew these flavors would work well together since they are in my favorite dip, Crack Dip. The bread was unbelievable! My favorite part was the ranch butter that was poured over the loaf. Like the Cinnamon Roll Pulls, this bread is highly addictive. We will refer to this bread as "Crack Bread" from now on! Give it a try at your next gathering. I guarantee everyone will love it!



Summary

Yield: 1
Prep Time: 30 minutes
Category: Appetizers
Cuisine: American
Tags: Football bread

Ingredients

- 1 round loaf sourdough bread
- 12 oz cheddar cheese thinly sliced
- 6 oz cooked bacon crumbles
- 1/2 cup Butter Melted
- 1 tbsp dry ranch dressing mix

Instructions

Using a sharp bread knife cut the bread going both directions.

Do not cut through the bottom crust.

Place slices of cheese in between cuts.

Sprinkle bacon bits on bread, making sure to get in between cuts.

Mix together butter and Ranch dressing mix.

Pour over bread.

Wrap in foil the entire loaf in foil and place on a baking sheet.

Bake at 350 degrees for 15 minutes.

Unwrap.

Bake for an additional 10 minutes, or until cheese is melted.