

# CopyCat The Old Spaghetti Factory Three Cheese Garlic Bread

## Ingredients

One 1-pound loaf unsliced Italian, French or Sourdough Bread  
1/4 cup Butter softened to room temperature  
1/2 teaspoon Garlic Powder  
1/8 teaspoon Worcestershire Sauce  
1/2 cup shredded Myzithra Cheese  
1/2 cup grated Parmesan Cheese  
Thinly sliced or finely chopped fresh Basil Leaves to taste  
Paprika to taste  
Freshly ground Black Pepper to taste

## Directions

Preheat oven to 400°F.

Cut bread in half widthwise.

Cut one portion in half lengthwise. Save remaining bread for another use.

Place softened butter, garlic powder and Worcestershire Sauce in a small bowl. Mash and mix together.

Slather butter mixture evenly over cut sides of both slices of bread.

In a medium bowl, mix Myzithra Cheese and Parmesan Cheese together.

Sprinkle cheese mixture evenly over buttered bread.

Place on a baking sheet.

Place in preheated oven and bake for 10 – 12 minutes or until cheese is melted.

If desired, switch oven to broil and toast the top until crispy. Be sure to watch very closely so you do not burn the top.

Remove from oven and scatter basil lightly over bread.

Dust with paprika and black pepper, to taste.

Slice and serve warm.