**Rosemary Pull-Apart Bread**

**Bread:**

1 Tbsp. yeast

¼ cup warm (not hot) water

1 cup warm (not hot) milk

¼ cup shortening

3 Tbsp. sugar

1 ½ tsp. salt

1 egg

3 ½ cups flour

**Ingredients:**

4 cloves garlic; minced

1 Tbsp. rosemary, minced

¾ cup parmesan cheese

6 Tbsp. butter, melted

Salt and pepper to taste

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients
2. Put the milk, shortening, sugar, and salt into the Kitchenaide bowl. Mix on low with the dough hook.
3. Add the yeast, egg, and water, mix on low.
4. Add flour and mix on medium low until a dough forms. Turn the dough out onto the counter and knead for 5 minutes.
5. Spray large bowl with pan spray and put the dough into it. Wrap loosely in plastic and put on the tray with the rest of your mise en place.

**Day 2:**

1. Take the dough out and press it down. Shape it into a rectangle. Cut into small, even sized pieces.
2. In a large bowl, mix the garlic, rosemary, cheese, salt and pepper. Put it back in a container.
3. Spray a pan well and put all of the dough pieces in so they are next to each other. Wrap and put on your tray.

**Day 3:**

1. Preheat oven to convection 375°.
2. Melt the butter. Brush over the rolls.
3. Sprinkle herb and cheese mixture over the top.
4. Bake for 20-25 minutes.
5. Enjoy.