

## TOASTED GARLIC BREAD

Yield 100

Portion 2 Slices

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
259 cal	31 g	5 g	13 g	0 mg	487 mg	48 mg

**Ingredient**

MARGARINE,SOFTENED  
 GARLIC POWDER  
 BREAD,FRENCH

**Weight**

3 lbs  
 1/2 oz  
 13 lbs

**Measure**

1 qts 2 cup  
 1 tbsp

**Issue****Method**

- 1 Place butter or margarine in mixer bowl. Whip at medium speed until creamy. Add garlic powder; blend thoroughly.
- 2 Slice each loaf in half lengthwise. Spread each half loaf with about 2 ounces or 1/4 cup of garlic-butter mixture. Cut each half loaf into 8 slices. Place 5 half loaves on each sheet pan.
- 3 Using a convection oven, bake at 350 F. for 10 to 12 minutes or until lightly browned on high fan, open vent.
- 4 Serve hot.

**Notes**

- 1 In Step 2, 100 hard rolls may be split and used for 100 portions.