

## **French Bread Pizza**

### **Ingredients**

4 Tbsp butter  
1 tsp garlic powder  
1 tsp Italian seasoning  
1 sliced lengthwise half of French Bread  
Pizza sauce  
1 cup Shredded Mozzarella cheese  
Pepperonis to cover bread

### **Instructions**

1. Preheat oven to 400-degrees.
2. In a small glass bowl, melt butter.
3. Add garlic powder and Italian seasoning to melted butter and mix together
4. Place French bread on a large baking sheet.
5. Brush garlic and Italian butter mixture onto the bread with pastry brush.
6. Bake 5-8 minute or until bread is nice and golden-brown.
7. Remove bread from oven and reduce oven heat to 350-degrees.
8. Evenly spread pizza sauce over the bread.
9. Top with pepperonis
10. Then add cheese
11. Bake for another 8-10 minutes or until cheese is melted and bubbly.
12. Cut into slices and serve immediately.

