

Hawaiian Cheese Bread

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Servings: 16

1 loaf (one pound) Hawaiian sweet bread

1 block (8 ounce) Swiss cheese

3 slices red onion, chopped

1/2 cup butter, melted

3 cloves garlic, minced

1 teaspoon salt

Preparation Time: 15 minutes**Bake Time: 25 minutes**

Preheat the oven to 350 degrees.

Cut the bread diagonally into one-inch slices to within one-inch of the bottom of the loaf. Repeat the cuts in the opposite direction.

Cut the Swiss cheese into 1/4-inch slices. Cut the slices into small pieces. Insert the pieces into the bread.

In a small bowl, combine the onion, butter, garlic and salt. Spoon over the bread.

Wrap the loaf in foil.

Bake for 25 to 30 minutes or until the cheese is melted.

Serve warm.

Per Serving (excluding unknown items): 90 Calories; 8g Fat (76.1% calories from fat); 2g Protein; 3g Carbohydrate; 1g Dietary Fiber; 22mg Cholesterol; 211mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 1 1/2 Fat.