



## Ultimate Texas Toast with Melted Cheese

### Description

### Ingredients:

- 4. Softened unsalted butter, 4 teaspoons
- Four thick pieces of crusty bread (or Texas toast, if you want)
- 1/2 cup of grated cheddar cheese (or cheese of your choice)
- If you want it spicier, add half a teaspoon of garlic powder.
- For garnish, you may optionally add 1/4 teaspoon of dry parsley.

### PREPARATION:

1. To Begin, Preheat the Oven: Bring the oven temperature up to 375°F, or 190°C.
2. Get the Bread Ready: Apply a thick coating of melted butter on one side of every piece of bread. Toss the greased side with the garlic powder, if preferred.
3. Toss in the cheese by placing a baking sheet on which to place the greased side of each bread piece. Top each slice with a generous quantity of shredded cheddar cheese, or whatever cheese you choose.
4. The cheese should be melted, bubbling, and slightly browned after about 10 to 15 minutes in a preheated oven.
5. Finishing Touch: For an extra pop of color and a hint of taste, sprinkle some dried parsley over the toasted slices.

Have fun.

Enjoy !

### Category

1. Grandma Recipes

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