
Sunny's Easy Spicy Jalapeño Pull Apart Bread

Recipe courtesy Sunny Anderson

Serves 6-8

Ingredients:

1 (1 pound) round loaf (sourdough or country)

½ cup jalapeño pepper jelly

2 cups shredded pepper jack cheese, from the block

2 cups finely chopped walnuts

1. Prepare the loaf. Using a serrated knife, score the loaf vertically and horizontally, in slices one inch apart, almost all the way down to the base of the loaf. Place the loaf on a baking sheet lined with parchment paper.

2. Brush and stuff. Microwave the pepper jelly for a few seconds to loosen. Brush between the slices and cubes of bread, leaving a bit to brush over the top. In a medium bowl mix the cheese and walnuts. Stuff the mixture in the crevices. Brush the top with the remaining jelly.

3. Bake and serve. Preheat oven to 350° F. Bake until the cheese is melted and the individual corners of the bread are golden, about 14-16 minutes. Let cool slightly before tearing in to eat with your fingers.