

Fiesta Party Loaf by Lynn's Recipes



Lynn demonstrates Fiesta Party Loaf. This is a great appetizer or can be served alongside dinner. Adapted from melissassouthernstylekitchen.

Ingredients:

- Rhodes frozen white bread loaf, thawed
- 6 Tablespoons butter, melted
- 1 envelope of dry buttermilk ranch dressing mix, divided, or homemade
- 8 slices bacon, cooked and crumbled
- 12 slices pepper-jack cheese
- 1 green onion, thinly sliced

Ingredients for dip:

- 2/3 cup mayonnaise
- 2/3 cup sour cream
- reserved dry buttermilk ranch dressing mix

Thaw bread overnight in refrigerator. The bread dough should be thawed, but still cold. Preheat oven to 350°.

Spray a Bundt pan with cooking spray and set aside.

On a non-stick surface roll the bread into a 20-22" long rope.

Mix together the melted butter and 2 teaspoons dry buttermilk ranch dressing mix, until the seasonings dissolve. Brush the seasoned butter on all sides of the bread dough.

Shape the dough into a circle and fit it into the Bundt pan, pinching the ends together. Cover with plastic wrap and allow to rise in a draft free place for around 2 hours or until doubled in

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size.

Place in oven and bake for 22-25 minutes until lightly golden.

Remove from the oven and cool. Use a bread knife to make cuts lengthwise across the bread.

Be careful not to cut completely through to the bottom. Turn the loaf and repeat, cutting crosswise approximately 1" apart.

Brush the interior, top and sides of the bread with the remaining seasoned butter. Sprinkle the bacon crumbles between the bread cuts, reserving some for the top.

Cut or tear each slice of cheese into 4 pieces and tuck the cheese between each cut.

Sprinkle the top with thinly sliced green onion and bacon.

Place onto a parchment lined baking sheet and return to oven.

Bake at 350 for 5-8 minutes until the cheese has melted. Serve hot with the buttermilk ranch dip.

Buttermilk Ranch Dip:

- Mix together the mayonnaise, sour cream and reserved dry ranch buttermilk dressing mix. Mix well. Chill until ready to serve.

[Link to Homemade Ranch Dressing Mix](#)

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