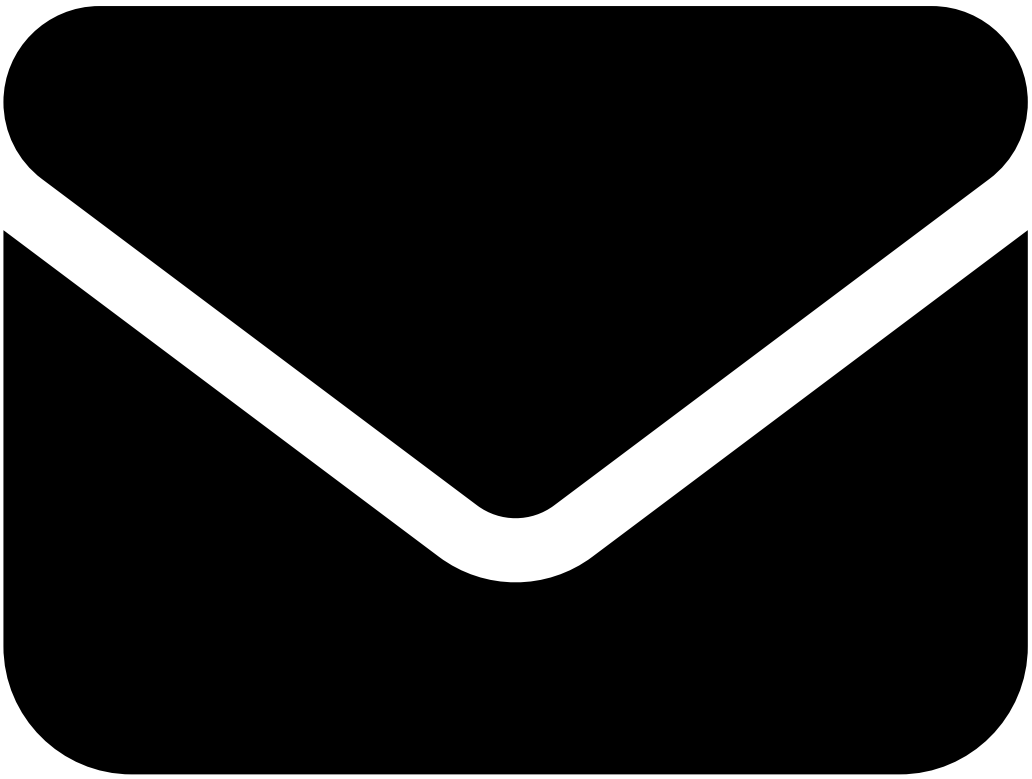
Pesto Braid Bread

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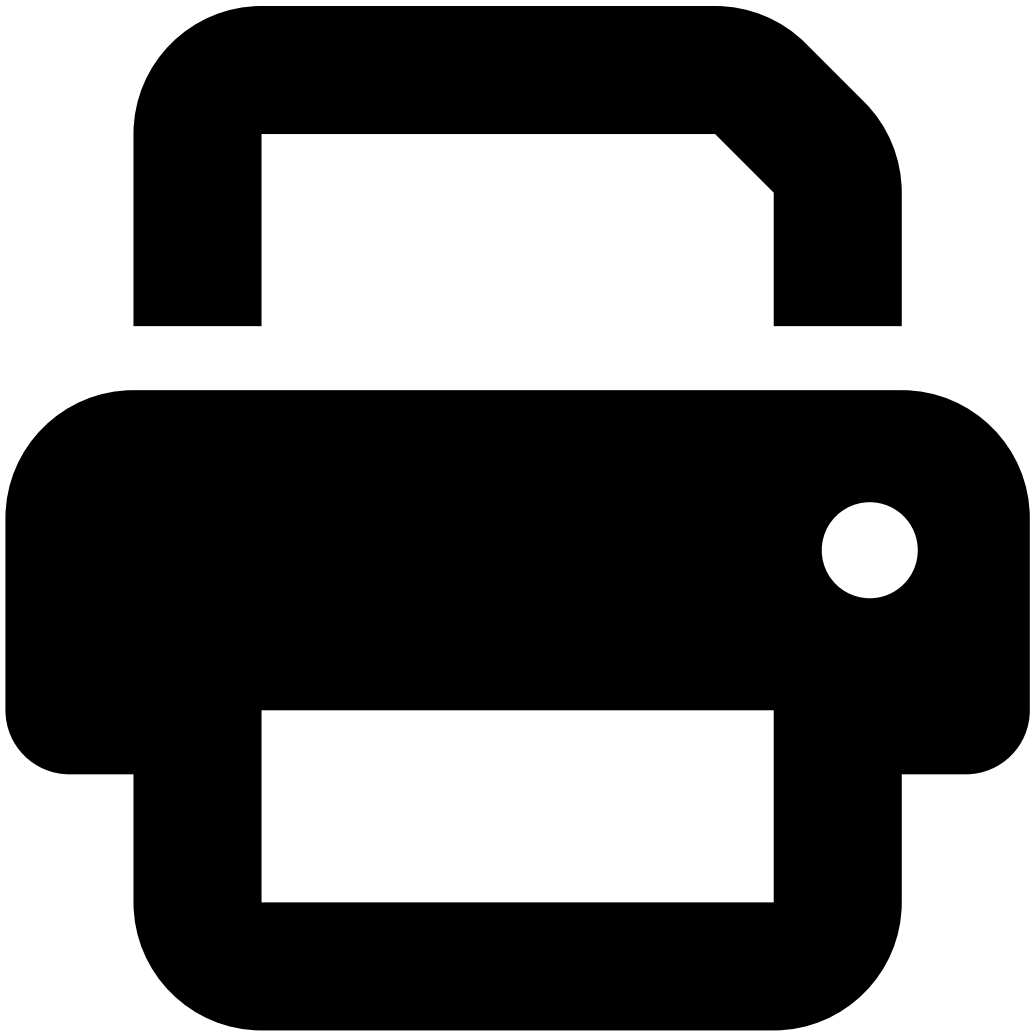









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This Pesto Braid Bread is so easy to make, when you use store bought pizza dough. If you love bread like I do, your going to love this cheesy one. You won’t believe how easy it is.
I don’t eat bread by itself often, but when I do this is the one I crave. Toasty, cheesy spread with pesto sauce and sprinkled with salty parmesan, piping hot from the oven make this bread a family favorite.

Pesto Braid Bread is basically pull apart bread in the shape of a braid.You pull apart pieces so you can eat with your hands. Stuffed bread like this makes a great appetizer for any party, and it’s also prefect as a side dish for family dinners.

Serving it with a side of marinara for dipping, makes this straight up a restaurant quality appetizer. I use my homemade marinara and pesto sauce two staples in my kitchen, you can use whatever you like.

How To Make Pesto Braid Bread

Here’s how to make this Pesto Braid Bread: Start by kneading the dough just a few times on a lightly floured broad , then gather it in a ball and let it rest covered 3o minutes. Them cut it into three equal parts.

Flatten the logs and first spread with pesto then top with the parmesan and shredded mozzarella, now pinch together to seal in the filling. Now shape the logs into a braid on a cookie sheet put additional pesto and cheese in the braid twists, spread with pesto, dust with parmesan cover and let rest 3o minutes. Preheat the oven to 400 bake 15 minutes at 400 lower the heat to 350 and bake 15 minutes longer.

If you make this please leave me a comment and don’t forget to tag me on Instagram, Hearing from you is my favorite part.

Pesto Braid Bread



Soft homemade bread is braided around a cheesy pesto filling, then baked until golden for a savory loaf that's perfect for sharing alongside pasta, soup, or your favorite Italian meal.

- 1 lb store bought pizza dough
- 1 cup prepared pesto sauce

- 1 cup parmesan cheese
- 1 cup shredded mozzarella
- 1 tbsp each chopped garlic and Italian parsley
- 1 tbsp olive oil
- Salt and pepper to taste

1. Preheat oven to 400
2. Form dough into a ball kneading lightly let rest 30 minutes covered
3. Divide dough into 3 equal parts roll into 10 inch flat log, on lightly floured broad
4. Spread each log with pesto then the cheeses
5. Now roll the flat logs around the filling
6. Form the three logs into a tight braid
7. Brush with olive oil, pesto, garlic, parmesan, salt and pepper
8. Bake at 400 for 15 minutes lower heat to 350 and bake 15 minutes longer