

# How to make Korean style cheese butter garlic toast

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Garlic toast (**garlic butter toast**) is a delicious and easy to make dish. This bread has butter but also smells of garlic, filled with cheese, sweet and savory, full of aroma, which makes anyone crave.

The way to make **Korean garlic butter** bread is quite simple, you can make it yourself to entertain family members according to the instructions below.

## Raw materials for making garlic bread

8 breads.

### Cream cheese sauce

1. 200gr cream cheese.
2. 100gr whipping cream - whipping cream.
3. 25gr powdered sugar.

### Garlic butter sauce

1. 200gr minced garlic.
2. 100gr of light butter.
3. 20gr of whipped cream.
4. 25gr powdered sugar.
5. 3gr salt.
6. Little fragrant leaves mixed herbs of Italy.

## How to make cheese butter garlic toast

### Cheese sauce

Step 1: Let the cream cheese out to cool off. When the ice cream is soft, beat it with a whisk at the lowest speed.

Step 2: Once the cream cheese is smooth, add whipped cream and sift with powdered sugar. Keep beating at low speed, when the ingredients are combined and thick, stop. If you do not have an electric mixer you can beat it by hand.

## **Garlic butter sauce**

Step 1: Add 200gr butter to a thick base pot, over medium heat.

Step 2: Once the butter is melted, add the garlic. Gently stir the garlic until the smell is pungent, remain white, have not turned yellow, turn off the heat, allow to cool.

Step 3: Add remaining butter into the microwave to make it softer. Be careful not to spin too long to prevent the butter from dripping.

Step 4: Add whipped cream, sugar, salt, and garlic, mix well with the butter. Season to taste if necessary. You can also add this mixture to the microwave for 1 minute to soften but not water.

## **Baking**

Step 1: Preheat the oven to 180 degrees Celsius.

Step 2: Use a knife to cut bread into 6 equal parts, cut close to the bottom of the cake.



Step 3: Brush a thin layer of garlic butter into the bread.

Step 4: Put the cheese sauce in the bag to catch the ice cream, spray 1 sugar in the middle of the 2 cookie pan.



Step 5: Apply a layer of butter on the outside of the crust, then sprinkle a little more aromatic leaves on the cake.

Step 6: Bake the cake for 7 minutes at 180 degrees. Remove the cake, see the crust of poetry, cheese melted is okay.



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