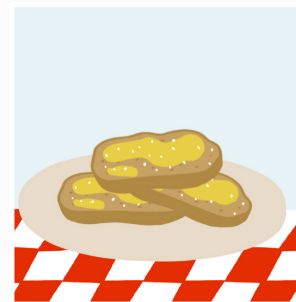




COOK ALONG RECIPE:

Garlic Bread



SHOPPING LIST



- Baguette sliced into 10 slices



- Olive Oil - 2 Tablespoons



- Parsley - 2 Tablespoons, minced



- Garlic - 4 cloves, diced



- Salt - as needed

PREP LIST

- Slice baguette
- Dice garlic
- Mince Parsley
- Measure out all ingredient.

FINE MOTOR SKILLS



- Spraying



- Brushing



- Sprinkling

1

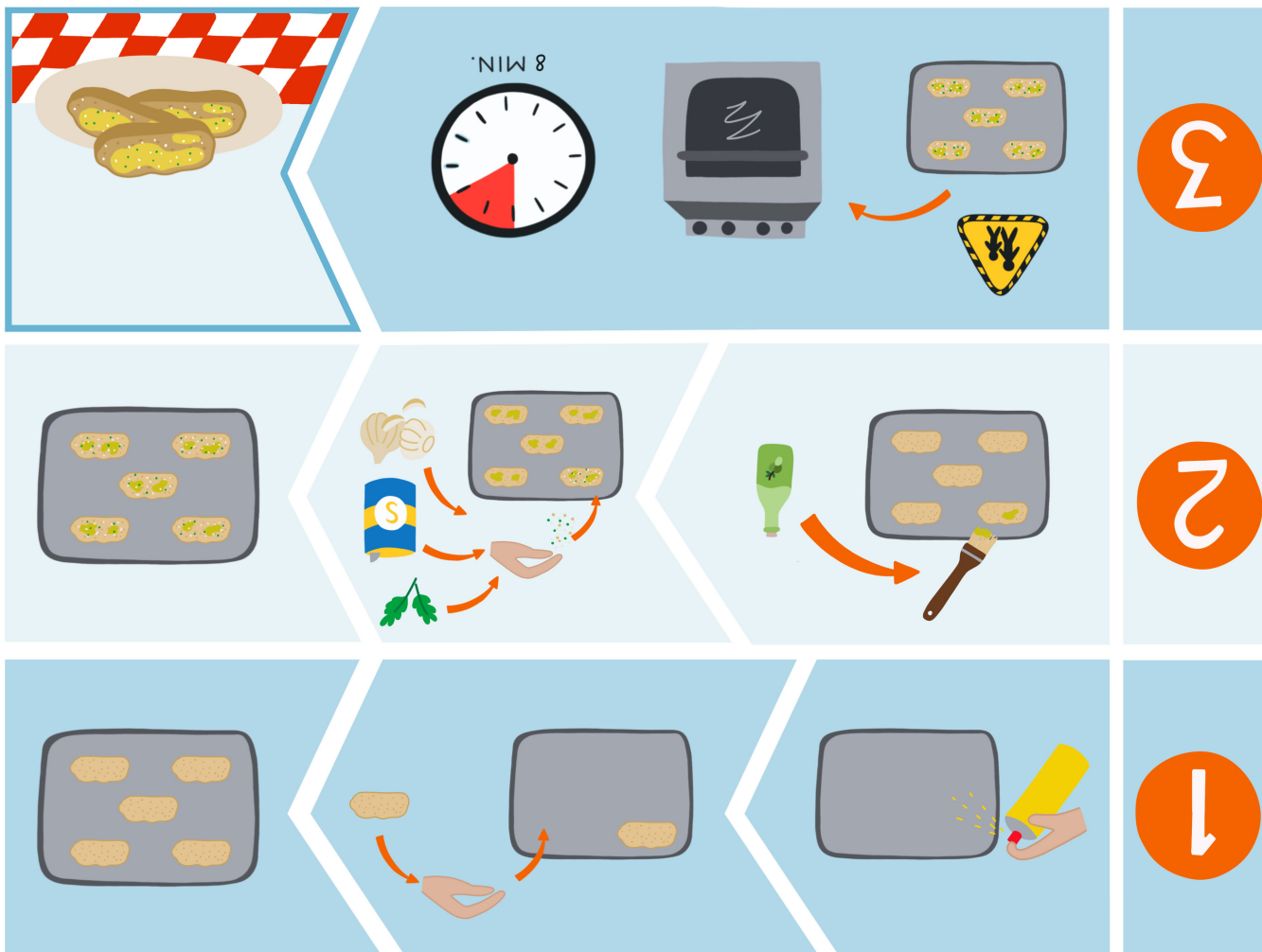
Preheat the oven to 400 degrees. Spray a sheet pan and lay out 10 slices of bread.

2

Use a pastry brush to coat each slice of bread generously with olive oil. Then sprinkle each slice with the parsley, salt and garlic.

3

Bake in the oven for 8 minutes until the bread is golden brown around the edge and the garlic is toasted.



Garlic Bread

Tools:



Baking Sheet



Brush

