

# *Pesto-Cheese Bloomin' Sourdough Bread*

Author: From Karen B, via her friend Erin

Carolyn T's  
Cookbook

Servings: 6



*1 large sourdough bread*

**ALL PURPOSE PESTO:**

*2 tablespoons pine nuts*

*2 cloves garlic, or 3, if they're small*

*1 teaspoon salt*

*1/4 cup olive oil*

*1 1/2 cups fresh basil*

**CHEESE MIXTURE:**

*8 ounces goat cheese*

*4 ounces cream cheese*

Categories: Appetizers, Breads

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

*Per Serving (excluding unknown items): 348 Calories; 31g Fat (78.4% calories from fat); 14g Protein; 5g Carbohydrate; 1g Dietary Fiber; 60mg Cholesterol; 568mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 5 Fat.*

*Notes: If you would prefer, you can use less olive oil than shown for the pesto.*

*Since there is ample fat in the goat and cream cheeses, it would probably be fine with only 1-2 T. for the batch.*

1. Combine in food processor: nuts, garlic and salt, then add basil. Process until mixed. Slowly add olive oil. If you choose to use ready-made pesto, add additional fresh garlic to the cheese mixture.

2. Cream together, then add pesto mixture and mix thoroughly.

3. Slice bread about one inch apart, not cutting all the way through the bottom crust. Turn loaf 90 degrees and slice bread again, also about 1 inch apart. You'll end up with a cubed effect, but the loaf is still intact.

4. Spread pesto cheese mixture on the bread - going one direction, then turn 90 degrees and spreading again so all the cubes are covered in the pesto cheese mixture. This part can get messy. Wrap bread in foil and bake in the oven for 15-20 minutes at 350. Or, on the barbecue, top rack, for about 15 minutes. Serve on a platter and let guests pull each cube.