



# *Kitchen Cheat Sheet: Bacon Ranch Pull Apart Bread*

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## *Tips and Time Savers*

- Use a sturdy, crusty loaf with a tight crumb so it holds the butter and filling instead of collapsing.
- Don't rush the slicing—cut deep with a serrated knife, but stop short of the bottom so the bread stays intact.
- Pack the cheese and bacon mixture generously into the bread until it's overflowing.
- Warm the butter just enough to pour easily; you want it to soak in, not run straight through.
- Use heavy duty foil for best results.
- Let the bread rest for a few minutes after baking so the cheese sets slightly and the slices pull apart cleanly.

## *Storage*

This bread is best the day it's made, but leftovers will keep wrapped tightly in the refrigerator for up to 2 days. Reheat loosely covered in a 325°F oven until warmed through. The microwave works, but the crust will soften—choose your battles.

Freezing isn't this bread's best look. The butter and cheese soak into the crumb, and once frozen and thawed, the texture loses its crisp-outside, soft-inside charm. If you must, freeze leftovers tightly wrapped, then reheat from frozen in a low oven, covered, until warmed through.

That said—this is a bake-and-eat situation. Make it when people are around. It behaves better that way.

## Variations

- Cheddar swap: Use sharp cheddar or Colby-jack if pepper jack feels too spicy for your crowd.
- Spicy version: Add crushed red pepper or a few diced jalapeños to the butter mixture.
- Garlic ranch: Stir minced garlic into the ranch butter for extra punch.
- No-bacon option: Skip the bacon and add sautéed mushrooms or caramelized onions instead—still rich, just different energy.

## FAQs

### **Can I make this ahead of time?**

Yes. Slice and stuff the loaf, cover tightly, and refrigerate for up to 24 hours. Let it sit at room temp for about 20 minutes before baking so it heats evenly.

### **What kind of bread works best?**

A sturdy sourdough boule is ideal. You want a crusty exterior and a tight crumb so it holds the butter and filling without collapsing.

### **Can I use a different cheese?**

Absolutely. Monterey jack, sharp cheddar, or a Colby-jack blend all melt well. Avoid very hard cheeses—they won't give you that pull-apart moment.

### **Do I have to use bacon?**

No, but it helps. Cooked sausage, pancetta, or even chopped rotisserie chicken work if you're improvising.

### **Is ranch dressing the same as ranch seasoning?**

No. Use dry ranch seasoning here—liquid dressing will make the bread soggy and sad.

### **How do I reheat leftovers?**

Wrap loosely in foil and warm in a 325°F oven until heated through. The microwave works in a pinch, but the crust will soften.

### **Can I freeze it?**

It's not ideal. The texture suffers. This bread is best baked and eaten fresh, preferably with witnesses.

## Nice to Have

**As an Amazon Associate, I earn commission from qualifying purchases.**

Reynolds Wrap Heavy Duty Aluminum Foil is my go-to for recipes like this when I need real strength, not the flimsy stuff that tears if you look at it wrong. It tents easily, holds its shape in the oven, and actually stays put—exactly what you want when cheese and butter are involved. [Get it here](https://www.restlesschipotle.com/bacon-ranch-pull-apart-bread/)