

## Italian Cheese Twists

- 1 loaf frozen bread dough, thawed
- 2 tablespoons butter or margarine, melted
- 1/8 teaspoon of Dried Basil
- Oregano
- 2 cloves of Garlic (minced fine)
- 1/3 cup of shredded mozzarella cheese
- 1-Tablespoon Parmesan cheese.
- 2 tablespoons egg wash

Preheat oven to 400 degrees

1. Wash and thoroughly dry a section of counter.
2. Place dough on the counter and roll out into a thin 10-inch by 14-inch rectangle.
3. Combine spices, garlic and melted butter in a custard cup.
4. Spread melted butter, garlic and spices over dough using a pastry brush.
5. Sprinkle evenly with mozzarella cheese.
6. Fold dough over into thirds. (Like folding a letter)
7. Place dough on a cutting board and cut into 12 even strips.
8. Twist each piece twice and place on an oiled cookie sheet.
9. Cover with a dry towel and let rise for 5 minutes.
10. Brush with egg wash and sprinkle on Parmesan cheese.
11. Bake for 10 to 12 minutes or until golden brown.
12. Eat or let cool before placing in plastic bags.