

Garlic Parmesan Breadsticks

1½ cups warm water
2 Tbsp. sugar
1 Tbsp. yeast
3½ cups flour
1 tsp salt
4 T butter, melted
1-2 T minced fresh garlic, or 1/2 teaspoon garlic powder
grated parmesan cheese

Preheat oven to 400. In the bowl of a stand mixer, or a large mixing bowl, combine warm water, sugar and yeast, and let sit for five minutes, until the yeast is bubbly. Add the flour and salt, and mix this until a smooth dough forms. Let rise for 10 minutes. Combine the melted butter with the garlic.

Roll out the dough into a large square on a floured surface. Brush with three tablespoons of the garlic butter mixture, and sprinkle with parmesan cheese. Fold the dough over onto itself, so the buttered sides are touching. Cut the dough into one inch strips using a pizza cutter. Twist the one inch strips of dough and place on a cookie sheet. Let rest for 10-15 minutes.

Bake at 400 degrees for 15-20 minutes or until golden brown. Immediately after baking brush with remaining garlic butter and sprinkle with parmesan cheese. Serve warm and enjoy!