

Fast and Easy Breadsticks



Ann's Fabulous Breadsticks

from Ann Frederickson (with my comments)

Read more: <http://www.cookingwithmyfoodstorage.com/2011/01/fast-and-easy-breadsticks-and-vegetable.html#ixzz1wfm5GwOw>

1 ½ c water

1 TBS yeast

2 Tbsp sugar

½ t salt

3-4 cups flour

2 TBSP Garlic powder with parsley

½ cup Parmesan cheese shredded (or cheddar, or both)

Melted butter

Dissolve yeast in water. Mix in the rest of the ingredients using the dough hook attachment to your mixer. Let raise in the bowl of your mixer for 10 min. Roll out on cookie sheet lined with parchment paper. (When I say roll out what I really mean it place the dough in the middle of the cookie sheet and with clean floured hands spread it out. These are free form bread sticks so go for even thickness, filling up most of the pan) on the pan. Let sit 10 min. Spread softened (or melted) butter over the top of the bread stick and sprinkle with garlic powder. Bake 350 for 20 min. Remove from oven and top with cheese. Return to oven until cheese is melted. Slice into bread sticks. Enjoy!