



BETTER THAN OLIVE GARDEN GARLIC BREADSTICKS

INGREDIENTS

1 cup warm water	<i>topping:</i>
1 tablespoon active dry yeast	3 tablespoons melted
2 tablespoons softened butter	butter
1 egg	garlic salt and Italian
3 and 1/4 cups white flour	seasoning to taste
1/4 cup sugar	
1 teaspoon salt	

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Makes 16 breadsticks. Combine all ingredients (except for topping ingredients) in the bowl of a stand mixer and mix using the dough hook until combined on low. Continue mixing about 5 minutes, adding just a little more flour if needed. Dough will be soft and slightly sticky; it won't completely pull away from side of bowl. Turn dough out onto a floured surface and knead two or three times, forming a ball. Cover with a kitchen towel and let rise 1 to 1.5 hours, until nearly double in size. On floured surface, roll dough into a 12x16 inch rectangle. Use pizza cutter to slice into 16 pieces. Pinch the long sides of each piece together to form a breadstick shape. Place sticks pinched side down on a greased cookie sheet, cover with towel, and let rise about 30 minutes. Bake at 350 degrees for 15-18 minutes until golden brown. Brush with butter and sprinkle with seasonings.