

60 Minute Parmesan Breadsticks

Ingredients

- 1 Tbsp yeast
- 1 1/2 C warm water
- 2 Tbsp granulated sugar
- 1/2 tsp salt
- 3 C all-purpose flour
- 1/2 C butter
- Parmesan cheese
- garlic powder
- salt

Instructions

1. Preheat the oven to 375 degree F.
2. Place the butter in a jelly roll pan and place in the oven while preheating
3. In the bowl of your Bosch mixer dissolve yeast in the warm water and sugar, let sit for 5 mins (the yeast will start to grow and poof).
4. Add the salt and 1 1/2-2 C flour and mix with a dough hook until dough is smooth and elastic.
5. Add remaining flour, 1/4-1/2 C at a time, mixing well, the dough will still be sticky.
6. Mix (knead) 3 min more.
7. Roll dough into a ball and turn over once in a greased bowl, cover with a damp towel.
8. Let rise in a warm place, free from drafts for 10 min
9. Place the dough onto a floured counter and roll out into a rectangle 10x9 inches, about 1/2 inch thick.
10. Cut dough into 5 in x 1 inch strips (18).
11. Roll the breadstick in the butter, and spread out on the jelly roll pan
12. Cover and Let rise 10 min more.
13. Sprinkle with parmesan cheese, salt and garlic powder, as much or as little as you want
14. Bake at 375 for 18-20 min, until they are slightly golden.

