

## EASY GARLIC KNOTS

### Ingredients:

all-purpose flour, for rolling dough  
1 pound fresh pizza dough  
3 tablespoons salted butter, melted  
3 tablespoons extra-virgin olive oil  
1 teaspoon kosher salt  
1/2 teaspoon garlic powder  
3 cloves garlic, minced  
1/4 cup freshly grated parmesan  
2 tablespoons fresh flat-leaf parsley, chopped  
1 tablespoon flaky sea salt



### Directions:

Sprinkle flour lightly over your work surface. Roll the pizza dough into a disc and sprinkle both sides lightly with flour. Cut the dough into 10 equal pieces.

Roll one piece of dough into an 8-inch log. Tie a knot in the center of the log (by creating a loop in the center of the log and threading one end of the log through the loop to form a tight knot). Place the knot into an 8-inch cast-iron skillet. Repeat this process with the remaining 9 pieces of dough. Spread a clean towel over the skillet and place in a warm area to proof for 1 to 2 hours. After proofing, the knots should look slightly puffed.

Preheat the oven to 400 degrees F.

In a small bowl, stir together the melted butter, olive oil, kosher salt, garlic powder and fresh garlic. Generously brush each knot with the butter mixture, being careful to leave the fresh garlic at the bottom of the bowl.

Bake the knots for 25 to 30 minutes. Carefully remove the skillet from the oven and pour the remaining garlic butter over the partially baked knots. Return the skillet to the oven and bake until the knots are golden brown and the garlic is caramelized, 15 minutes more.

Sprinkle the knots with the Parmesan cheese, parsley and sea salt. Serve immediately.