

FLUFFY GARLIC BUTTER BREADSTICKS

SERVINGS: 10 PREPPING TIME: 60 MINS COOKING TIME: 10 MINS

Ingredients

- 1 Cup water
- 1 ½ Teaspoons instant yeast
- 2 Tablespoons sugar
- 3 Tablespoons butter melted
- 2 Teaspoons salt
- 3 Cups flour

For Garlic Butter:

- 3 Tablespoons melted butter
- 1 ½ Teaspoons garlic salt

Directions

1. Proof your yeast by warming up the water to around 110° Fahrenheit. (if you have a thermometer or just make sure it's warm). Add in the sugar and yeast, using a fork mix it well. Leave this set for around 5-10 minutes to make sure it proofs. You will see it start to foam, then you have success!
2. In a bowl of your stand mixer, measure out your flour and salt and place into your bowl. Next add in your yeast mixture, you could use the same pan to melt the 3 tablespoons of butter for the dough and then add that to your bowl as well.
3. Attach the dough hook and turn on low. Knead the dough for about 5 minutes or knead by hand for 10 minutes, the dough will be somewhat sticky. Remove the dough hook and cover and let set for about until doubled in size.

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FLUFFY GARLIC BUTTER BREADSTICKS

SERVINGS: 10 PREPPING TIME: 90 MINS COOKING TIME: 10 MINS

Ingredients

For Garlic Butter:

- 3 Tablespoons melted butter
- 1 ½ Teaspoons garlic salt

Directions

4. Next we'll lightly flour our work surface and remove the dough from the bowl onto the floured surface. Lightly pat out to a rectangle about 10 inches by 5 inches.
5. Cover a cookie sheet with parchment paper. Using a bench scraper cut into 10-12 equal portions, place the breadsticks onto your cookie sheet and rise for 1 hour or until doubled in size.
6. Preheat your oven to 400° Fahrenheit. While it's preheating place your three tablespoons of butter into an oven safe bowl to melt, once melted remove and add in your garlic salt and set to aside.
7. Place your breadsticks in the oven for about 10 minutes or until golden brown. Remove when done, using a pastry brush apply the butter mixture on top, you could roll over and apply to the bottom as well.

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