



Easy To Make Breadsticks

Ingredients

- 4 Teaspoons SAF Instant Yeast
- 1/2 Cup Water
- 2 Cups Warm Milk
- 1/4 Cup Olive Oil
- 1 Cup Sugar
- 1-1/2 Teaspoons Sea Salt
- 4 Teaspoons Dough Enhancer
- 2 Eggs slightly beaten
- 6-7 Cups White Bread Flour
- 1/4 to 1/2 Cup Melted Butter
- Garlic Salt, Parmesan Cheese

Instructions

Place all of the ingredients in order into a Bosch Bread Mixer or a very large bowl to mix and knead by hand. The recipe calls for 6-7 cups of white bread flour...you add flour until the dough pulls away from the sides of the bowl. Knead by hand or machine for 8-10 minutes. Cover with greased plastic wrap and let rise. Roll the dough out after the first rise and cut with knife or pizza cutter into desired shapes. Dip in melted butter and place onto greased cookie sheet. Sprinkle with garlic salt, parmesan cheese or any desired seasoning of choice. Cover with greased plastic wrap and let rise once more. Remove plastic wrap and bake at 350 degrees for 12-20 minutes depending on the size of breadsticks you make. Do not over bake.