

Garlic Herb Breadsticks

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Ingredients

- 1 cup warm water
- 1 tsp. granulated sugar
- 1 packet (¼ oz.) active dry yeast
- 1 tsp. salt
- 1 Tbsp. Italian seasoning
- 3 cloves garlic, crushed
- 2 Tbsp. olive oil
- 2½ cups bread flour
- 2 Tbsp. unsalted butter, melted
- ¼ cup grated parmesan cheese
- 1 tsp. Italian seasoning
- 1 stick margarine, softened



Directions

1. Preheat your oven to 450°F and line a cookie sheet with aluminum foil.
2. In the bowl of a stand mixer, dissolve the granulated sugar in the warm water. Sprinkle the yeast on top and let stand for 10 minutes, or until creamy.
3. Using a dough hook, stir in the salt, Italian seasoning, garlic, and olive oil until well-combined. Add the flour and stir for 5 minutes, or until a smooth ball of dough forms. Let rest for 5 minutes.
4. On a lightly-floured surface, roll out the dough into a 12"x8" rectangle. Cut the dough into twelve 1" strips. Transfer the dough strips to the cookie sheet, leaving them touching along the cut sides. Bake the breadsticks for 15-20 minutes, or until golden brown.
5. While the breadsticks bake, toss together the parmesan cheese and remaining Italian seasoning. Set aside. Stir together the margarine and remaining clove of crushed garlic until smooth. Cover and set aside.
6. When the breadsticks have browned, remove them from the oven and brush them with the melted butter. Sprinkle the cheese mixture evenly across the top. Bake for 1 minute more to melt the cheese.
7. Leave the breadsticks to cool just until cool enough to handle, then break them apart again (they may need to be cut). Serve warm with garlic sauce.