

Italian

Breadsticks

INGREDIENTS

- 1 ⅓ cups Water (70° to 80° F).....○
- 2 tablespoons Olive Oil.....○
- 3 tablespoons Parmesan Cheese, grated.....○
- 2 tablespoons Sugar.....○
- 3 teaspoons Garlic Powder.....○
- 1 ½ teaspoons Salt.....○
- ¾ teaspoon minced fresh Basil.....○
- 3 cups Bread Flour.....○
- 2 teaspoons Active Dry Yeast.....○
- 1 tablespoon Land of Lakes Butter, melted.....○

PREPARATION

- In bread machine pan, place the first nine ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed)
- When cycle is completed, turn dough onto a lightly floured surface. Divide into 20 portions. Shape each into a ball; roll each into a 9-in. rope. Place on greased baking sheets. Cover and let rise in a warm place for 40 minutes or until doubled.
- Bake at 350° F for 18-22 minutes or until golden brown. Remove to wire racks. Brush warm breadsticks with melted Butter.
- Use with Lasagna or Spaghetti.

Makes 20 Breadsticks.