

Super Breadsticks

Time: 1 1/2 hours

Yields: 14 breadsticks

Ingredients

1 c warm water
1 T instant dry yeast
1 T sugar
1 T oil
1 t salt
2.5 - 3.5 c All purpose flour
1 stick butter
Dried basil
garlic powder
Salt



Instructions

1. In a bowl with a bread hook, add water, yeast, sugar, oil, salt and 2 c flour. Mix and add additional flour, in 1/4 c increments until dough is soft, silky, not very sticky, but still tacky to the touch.
2. Cover bowl with dough inside it with a towel and let rest/rise for 30 min (20-40 min).
3. Turn the oven on to 450. Place butter on baking sheet and put in oven (before it's preheated) in order to melt the butter.
4. While butter is melting, remove dough from bowl and cut into about 14 pieces. (If your super OCD like me you can weight dough balls/pieces out with a kitchen scale, mine were all about 1 7/8 oz (this will vary depending on how much flour is used.)
5. Using your hands, roll dough pieces into long "snakes". Double them over and twist them together to form your breadsticks. Place them on your baking sheet, pretty close together.
6. Using a pastry brush, briefly cover the breadsticks with some of the leftover butter in the bottom of the pan then liberally sprinkle them with basil, garlic powder, and salt. Cover breadsticks with a towel and let rise about 30 min (you can do less if you're in a rush).
7. Bake breadsticks about 15 min until they are golden brown, but not super browned.