

Soft Breadsticks

Makes 10 breadsticks.

7. Bake until lightly browned, 12 to 15 minutes. Serve warm.

Ingredients

- 3 cups all-purpose or bread flour, divided use
- 1 (1/4-ounce) package active dry yeast or 2 1/2 teaspoons
- 1 tablespoon granulated sugar
- 1 1/2 teaspoons salt
- 1 1/4 cups warm water
- 1 tablespoon vegetable oil
- 1 cup freshly grated Parmesan cheese
- 1 clove garlic, crushed
- 2 tablespoons butter, melted
- 2 tablespoons sesame seeds

Directions

1. Coat a baking sheet with vegetable cooking spray; set aside.
2. Combine half of the flour with yeast, sugar and salt in a large bowl; add warm water (105° to 115°F) and oil; beat on medium speed with an electric mixer until smooth, 3 to 4 minutes.
3. Stir in Parmesan cheese, garlic and as much of the remaining flour as needed to make a stiff dough.
4. Turn dough out onto a floured surface and knead 4 or 5 times or until smooth and elastic. Divide dough into fourths; shape each portion into a ball then divide each ball into 10 portions. Shape each portion into an 8-inch rope.
5. Brush each dough rope with butter and sprinkle with sesame seeds. Place ropes 2-inches apart on baking sheet. Cover and let rise in a warm place for about 50 minutes.
6. Preheat oven to 400°F.
7. Bake until lightly browned, 12 to 15 minutes. Serve warm.