



Butter Parmesan Breadsticks



Dough:

1½ t yeast
5 T + 1 t sugar
1 egg
3 T butter
¼ c milk
½ t salt
2 – 2½ c flour

Toppings:

1 cube butter
½ t garlic salt
½ c grated parmesan cheese
additional butter to brush on cooked breadsticks

Mix yeast and 1 teaspoon sugar in ¼ cup warm water. Let sit 5 minutes or until yeast bubbles. Meanwhile, place egg, uncracked, in warm water to bring to room temperature. Set aside. Combine milk, 5 tablespoons sugar, and butter and microwave on 50% power for 2 minutes or until butter is almost melted. Stir. Combine yeast mixture, milk mixture, and egg. While mixing, slowly add 2 cups flour and salt. Add additional flour until smooth dough forms. Place dough in oiled bowl. Cover with plastic wrap. Rise for 20-30 minutes or until double in size.

Preheat oven to 375°F. Melt cube of butter in large baking sheet with 1-inch sides. Remove from oven. Roll out dough on greased surface to ¼-inch thickness. Cut into 1-inch strips. Fold each strip in half and twist. Roll each twist in butter and place 2 inches apart on baking sheet. Sprinkle with garlic salt and parmesan cheese. Cover with plastic wrap and let rise for 30 minutes. Bake at 375°F for 12-15 minutes or until golden. Immediately brush with additional melted butter.