

Quick and Easy Breadsticks

Quick and simple buttery bread sticks – garlic or cinnamon recipe variations included!

Yield:

8 servings

Ingredients:

1/4 cup (1/2 stick) butter or margarine

1 tablespoon oil

3 cups flour (I use part whole wheat, part unbleached)

1 teaspoon salt

1 tablespoon baking powder

3/4-1 cup milk

**See additional notes for ingredients and instructions to make garlic breadsticks or cinnamon breadsticks from this recipe!

Instructions:

1. Preheat oven to 425 degrees. Place butter and oil in 9×13 pan and put in oven so butter melts as the oven heats up. Be careful not to let it burn!

2. Stir dry ingredients together, and gradually add milk, stirring until dough forms and leaves sides of bowl. I don't bother to actually measure out the milk – just add it gradually until there's enough.

3. Knead 5-6 times in bowl; place on floured countertop and roll out into 9×13-inch rectangle.

4. Lay dough in pre-heated 9×13-inch pan, atop the melted butter/oil. Cut into 1/2" strips. Bake at 425 degrees for 20 minutes.



This recipe is from Tammy's Recipes.