

## Easy Bread Sticks

### ***Dough:***

1 ½ cups warm water  
2 Tablespoon sugar  
1 Tablespoon yeast  
1 Tablespoon salt  
2 Tablespoon butter, softened  
4-5 Cups flour (I usually use 1 cup whole wheat, then about 2½-3 cups white)

### ***Topping:***

5 Tablespoon butter melted  
sea salt  
1 teaspoon garlic powder

For the dough, pour the water into a stand mixer with the sugar and yeast, let that sit and froth for about 10 minutes. Add salt, butter, and 2 cups of flour. Mix the dough on low. Add the rest of the flour a half cup at a time, until dough scrapes the sides of the bowl clean. Mix the dough about 5 minutes on medium speed, until its soft and easy to work with.

Let the dough rest in the bowl until doubled in size, about 1 hour, and then roll it out. Roll the dough out into a long log, spray a knife with cooking spray and cut the dough into 12-14 pieces. Roll those pieces into about 6 inch long snakes. Spray 1-2 large cookie sheets with cooking spray, and lay the breadsticks out leaving an inch or two between each one.

Place them in the oven with the temperature turned to 170 degrees. Let them rise for about 15 minutes, or until doubled in size. Alternately, they can rest on the counter until doubled in size. Once risen, brush them with the 2 Tablespoons of melted butter and sprinkle them with salt.

Preheat the oven to 400 degrees and bake breadsticks for 12-14 minutes or until golden brown. While they are baking, combine the rest of the melted butter with 1 tsp garlic powder. When the breadsticks are golden brown, remove them from the oven and brush them with the butter/garlic mixture. Serve warm.