



# Italian Breadsticks

**Season:** any

**Serves:** 28

**Recipe source:** Taste of Home

**Fresh from the garden:** chives

Preparation time 20 minutes

Bake time 10 minutes

<b>Equipment:</b>	<b>Ingredients:</b>
Large mixing bowl Small mixing bowl Measuring cups Measuring spoons Rolling pin Baking paper Baking tray	<ol style="list-style-type: none"><li>1. 2-1/4 cups all-purpose flour</li><li>2. 3-1/2 teaspoons baking powder</li><li>3. 1 tablespoon sugar</li><li>4. 1/2 teaspoon seasoned salt</li><li>5. 1/2 teaspoon dried basil</li></ol> <p>1 cup milk 1/3 cup butter, melted 1/4 cup grated Parmesan cheese 1/2 teaspoon garlic salt</p> <hr/>

## What to do:

1. In a small bowl, combine the first five ingredients. Gradually add milk, tossing with a fork until dough forms a ball. Turn onto a lightly floured surface; knead 8-10 times.
2. Roll dough into a 14-inch. x 10-inch. rectangle. Cut in half lengthwise; cut each half width wise into 1-in. strips. Place butter in a shallow bowl. Dip each strip into butter; twist two to three times.
3. Place 1 inch. apart on greased baking sheets. Sprinkle with cheese and garlic salt. Bake at 450° for 8-10 minutes or until golden brown. Serve warm.