

# One-Hour Homemade Garlic Breadsticks Recipe



Breadsticks in one hour? You bet! This One-Hour Homemade Garlic Breadsticks Recipe is fast, easy, and guaranteed to be the breadsticks you will ever have.

Recipe Yields: 15 Breadsticks

## **Ingredients**

1 tablespoon active dry yeast  
1.5 cups of warm water (110 – 115 degrees)  
3.5 cups all-purpose flour  
2 tablespoons sugar  
1 teaspoon salt  
1/2 cup butter, melted  
Grated parmesan cheese  
Garlic salt  
Parsley, dried

## **Directions**

1. Dissolve yeast in warm water. Set aside for five minutes. Preheat oven to 375 degrees.
2. In a large bowl (or your stand mixer), whisk together flour, sugar and salt. Then stir in yeast mixture until combined.
3. Knead dough for 3 minutes. Let rest for 10 minutes.

I usually make these in my stand mixer with the bread hook. I just let the mixer knead the dough on low for three minutes.

4. Spray baking sheet with non-stick cooking spray or grease with a light coat of Crisco.

5. Lightly flour work surface and roll dough out into a rectangle about the size of the baking sheet. Use a pizza cutter to cut the dough into 1-inch wide strips (about two fingers in

length). Bring the two ends of the strip of dough together (so it is doubled) and then twist. Place on baking sheet. Repeat till all dough is done.

6. Let breadsticks rise for 10 – 20 minutes.

7. Bake breadsticks for 20 minutes or until lightly brown.

8. Immediately after you take breadsticks out of oven, brush with melted butter and then coat with parmesan cheese, garlic salt and parsley (don't be skimpy, the more the better) and serve immediately. Enjoy!