Breadsticks

Description

Summary

Yield: 10
Source: Janice Nilson
Prep Time: 45 minutes
Category: Breads
Cuisine: American
Tags: Bread, Breadsticks

Ingredients

- 2 1/2 cups hot water
- 2 tbsps sugar
- 3 tbsps oil
- 5 tsps Yeast
- 1 tsp salt
- 6 cups flour (all purpose)

Instructions

Pour hot water in mixing bowl. Sprinkle yeast on top and allow to dissolve. Add sugar, salt, and oil. Gradually add approximately 6 cups of flour. Melt 1-2 cubes butter on cookie sheet in oven as it is heating to 400 degrees. Rool out and cut into strips. Roll breadsticks in melted butter and place on sheet. Allow to double in size and then cook for 10-12 Minutes or until desired browning is accomplished.

COOK AT 400° FOR 10-12 MINUTES

Notes