

Famous Breadsticks

These are easy and fast (about 20 minutes total) to make and a real hit with any kind of meal!

Set oven to 425 degrees Fahrenheit

Mix dry ingredients:

3 cups flour

1 tablespoon of baking powder

1 tsp salt

(3 tbsp sugar is optional)

(a 1/8 tsp cayenne pepper is optional)

Liquid ingredients:

1 cup of milk (I like to warm it up slightly to make the dough softer)

1 egg beaten

¼ cup oil or melted butter.

Before mixing the dough, preheat the oven, and also melt 8 to 12 ounces of butter (depending on how buttery and crispy you want the bread sticks). Pour the melted butter onto a cookie sheet that has an edge.

Now mix the dry and wet ingredients to make a soft dough. Don't knead it very much – just enough to mix. Pour it out on a floured surface and carefully pat it into a rectangle about 10 inches by 12 inches. With a pizza cutter, cut strips about ¾ inch wide. Then cross cut the rectangle strips into 4 sections so your dough strips are about 3 inches by ¾ inch.

Now pick up about 4-5 strips at a time and dip them one side into the butter on the cookies sheet and then flip them over and place them on the cookie sheet. Repeat until all the strips have been dipped and flipped onto the cookie sheet. Use a egg lifter or knife to separate the edges of the dough so each piece is individually separate from the next one.

Place in the middle rack of the 425 degree oven and bake for 12 to 15 minutes. Check to what degree of doneness you want from light to darker brown.

Remove from the oven and let them cool for 5 minutes before serving.

These are wonderful with jams and honey or spicy dips as well.

Variations include adding grated cheese or garlic or other herbs to the dry ingredients for different flavors.