Favorite Bread Sticks

Ingredients

- 1 pkg. dry yeast
- 1 1/2 c. warm water
- 1 Tbsp. malted milk powder
- 1 Tbsp. honey
- 1 tsp. salt
- 4 to 4 1/2 c. unsifted flour

Toppings (as desired)

- Melted butter (for brushing)
- Seasoning salt
- Coarse salt
- Parmesan cheese
- Poppy seeds
- Sesame seeds
- Herb mixture

Instructions

1. Dissolve yeast in warm water and honey.
2. Add remaining ingredients. Knead lightly, adding more flour if necessary for dough to form a ball.
3. Divide dough into 12 pieces and shape into long ropes 12-14 inches long, or 24 small sticks.
4. Place on a greased cookie sheet and brush tops with melted butter.
5. Sprinkle with any desired toppings: seasoning salt, coarse salt, parmesan cheese, poppy seeds, sesame seeds, herb mixture, etc.
6. Allow to rise 15-30 minutes.
7. Bake at 400°F for about 20 minutes, until lightly brown.

Favorite Bread Sticks

1 pkg. dry yeast
1 ½ c. warm water
1 Tble. malted milk powder
1 Tble. honey
1 tea. salt
4 to 4 ½ c. unsifted flour

Dissolve yeast in water and honey. Add remaining ingredients. Knead lightly - add more flour if necessary for dough

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to form a ball. Divide dough into 12 pieces & shape into long rope 12-14 inches long or 24 small sticks. Place on grease cookie sheet & Brush tops with melted butter. Sprinkle with seasoning salt, coarse salt, parmesan cheese, poppy seeds, sesame seeds, herb mixture, etc. Allow to rise 15-30 min. Bake 400° for about 20 min. until lightly brown

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