

Olive Garden Breadsticks

Preheat oven to 350 degrees

Allowing these to over-rise just a bit helps keep them light and fluffy

Ingredients

- 1 ½ cups Warm water
- 1 tbsp Sugar
- 1 tbsp Active dry yeast
- 1 ½ tsp Salt
- 4 cups All-purpose flour
- 4 tbsp Melted butter
- 1 tsp Garlic powder
- 2 tsp Kosher salt

Directions

1. Combine water, sugar, and yeast in bowl of mixer and let stand for about 10 minutes to allow the yeast to bloom
2. Gradually mix in flour and salt until the dough begins to form a ball
3. Coat another bowl with olive oil.
4. Transfer dough ball to new bowl, rolling around to coat evenly with oil
5. Cover with dish towel and allow to rise for about 1 hour, until doubled in size
6. Grease baking sheets
7. Turn out risen dough onto a floured surface and roll out to a large rectangle
8. Cut to strips about 1 inch wide by 8 inches long
9. Place sticks about an inch apart on baking sheets, cover and let rise another 45 minutes or until doubled in size again
10. Mix garlic powder and butter
11. Brush sticks with garlic butter and sprinkle with kosher salt
12. Bake for 12-15 minutes until golden brown
13. Brush with remaining garlic butter before serving

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