Breadsticks

Amount 2 9x13 pans
Time 1.5 hours

Ingredients

- 1 1/2 c warm water
- 1 tbsp sugar
- 2 1/4 tsp yeast
- 3 tbsp olive oil
- 1 tsp salt
- 4 c all-purpose flour
- 12 tbsp butter (divided)
- SEASONING
- 2 tbsp parmesan
- 1 tbsp onion powder
- 1 tbsp oregano
- 2 tsp garlic powder
- 1 tsp garlic salt
- 1 tsp dried basil

Steps

1. Mix sugar, yeast, water. Let rest so yeast activates.
2. Add olive oil and salt. Stir.
3. Add flour, mixing, and knead for ~5min, until dough is tacky.
4. Spread 4 tbsp butter in the bottom of two 9x13 baking dishes. Or slightly less in some 8x8s.
5. Divide dough into as many blogs as you have pans. Roll out each blob into a square or rectangle and put in a pan.
6. Brush 1 tbsp of melted butter on top of each pan.
7. Cover pans with plastic and let rest for 1 hour.
8. Mix all breadstick seasoning ingredients in a bowl. Set aside.
9. Preheat oven to 475 F.
10. Score each pan into equal breadsticks about 1 or 1 1/2 inches wide.
11. Bake 10-12 min, until edges are golden.
12. Remove from oven. Brush each pan with remaining butter, sprinkle on breadstick seasoning.
13. Let rest 5 min, then take out and eat!