



Parmesan Bread Sticks

Serves 4-6

Ingredients:

- 1 1/3 cups warm water
- 3 tablespoons extra virgin olive oil
- 4 cups all purpose flour
- 1 teaspoon salt
- 2 teaspoons dried oregano
- 3 tablespoons powdered milk
- 2 teaspoons quick rise yeast
- 1/4 cup extra virgin olive oil
- 3 tablespoons Parmesan Seasoning
- 2 tablespoons butter, melted
- 2 tablespoons grated parmesan

Instructions

Place warm water and olive oil (3 tablespoons) in the bowl of an electric mixer fitted with the dough hook attachment, and stir to combine. Add the flour, salt, oregano, powdered milk, and yeast, and stir on low, forming a shaggy dough. Increase the speed to medium and continue to stir until the dough comes together (a little sticky but easily pulls away from the side of the bowl). Cover and set aside to rise and double in size, about 1 hour. Preheat oven to 425°F and line a 13x9-inch baking pan with parchment paper. Once the dough has doubled, transfer to the prepared baking pan and spread out in an even layer. Using a bench knife or chef's knife portion the dough into 1-inch wide sticks. Cover the pan and set aside to rest and rise (again) for 30 minutes. Brush the dough with olive oil (1/4 cup) and sprinkle with Parmesan Seasoning. Place in the oven and bake for 20 minutes or until deeply golden and slightly crispy on the outside. Remove from the oven, brush with melted butter, and sprinkle with grated parmesan before serving.