

**\*\*Name of Recipe:\*\*** Copycat Pizza Hut Cheese Sticks

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**\*\*Introduction:\*\***

Are you dreaming of those mouth-watering, cheesy, soft yet crispy-edged cheese sticks from Pizza Hut? Well, now you can make them right at home! These Copycat Pizza Hut Cheese Sticks are incredibly easy to prepare and are sure to impress your friends and family. Perfect as an appetizer or a snack, these cheese sticks will have everyone coming back for more!

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**\*\*Ingredients:\*\***

- 1 lb pizza dough
  - 1/4 cup butter, melted
  - 2 cups shredded mozzarella cheese
  - 1/4 cup grated Parmesan cheese
  - 1 tsp garlic powder
  - 1 tsp Italian seasoning
  - Marinara sauce for dipping
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**\*\*Instruction:\*\***

1. **\*\*Preheat the Oven\*\***: Start by preheating your oven to 450°F (230°C) to get it nice and hot.
2. **\*\*Prepare the Dough\*\***: Roll out the pizza dough on a lightly floured surface until it reaches about 1/2 inch thickness. It's vital to ensure the dough is evenly rolled out for uniform cooking.

3. **\*\*Transfer to Baking Sheet\*\***: Carefully transfer the rolled-out dough to a parchment-lined baking sheet. The parchment paper will prevent sticking and make clean-up a breeze.
4. **\*\*Add Butter\*\***: Brush the entire surface of the dough with melted butter. The butter not only adds rich flavor but also helps the cheese adhere to the dough.
5. **\*\*Cheese Layer\*\***: In a separate bowl, mix the shredded mozzarella and grated Parmesan cheese together. Evenly sprinkle this cheese mixture over the buttered dough. This combination creates a perfect gooey and salty cheese topping.
6. **\*\*Season\*\***: Sprinkle the garlic powder and Italian seasoning evenly over the cheese layer. These spices add an extra burst of flavor that will remind you of the original Pizza Hut version.
7. **\*\*Bake\*\***: Place the baking sheet in the preheated oven and bake for 10-12 minutes. Keep an eye on it; you're looking for golden-brown edges and melted, bubbly cheese.
8. **\*\*Cool and Cut\*\***: Remove from the oven and let it cool slightly for a few minutes. This will make it easier to cut. Once cooled enough to handle, cut the cheesy goodness into sticks.
9. **\*\*Serve\*\***: Serve the cheese sticks warm with a side of marinara sauce for dipping. Enjoy the gooey, cheesy perfection!

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**\*\*Notes:\*\***

- **\*\*Dough Consistency\*\***: If the pizza dough is too sticky, dust it lightly with flour to make it easier to handle and roll out.

- **Cheese Variations**: Feel free to experiment with different cheese combinations like cheddar or provolone for a unique twist.
  - **Storing Leftovers**: These cheese sticks are best enjoyed fresh, but if you have leftovers, store them in an airtight container in the refrigerator for up to 2 days. Reheat in a 350°F (175°C) oven for 5-7 minutes.
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### **Suggestions:**

- **Upgrade Your Cheese Sticks**: Add toppings such as pepperoni slices, olives, or jalapenos on top of the cheese before baking for added flavor and texture.
  - **Make it a Meal**: Serve these cheese sticks alongside a fresh salad or a bowl of soup to create a more substantial meal.
  - **Dip Variety**: While marinara sauce is a classic, you can also try dipping these cheese sticks in ranch dressing, garlic butter, or even Alfredo sauce for variety.
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### **Conclusion:**

Making your own Copycat Pizza Hut Cheese Sticks at home is easy and rewarding. With just a few simple ingredients and steps, you can recreate the magic of this beloved appetizer right in your kitchen. Whether you're serving them as a snack, an appetizer, or a side dish, these cheese sticks are sure to be a hit. Enjoy the warm, gooey, and cheesy delight that takes you back to those Pizza Hut memories without ever leaving your home!

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### **FAQ:**

1. **\*\*Can I use store-bought pizza dough?\***

- Absolutely! Store-bought pizza dough works great for this recipe. Just make sure to let it come to room temperature before rolling it out.

2. **\*\*Can these cheese sticks be made ahead of time?\***

- These cheese sticks are best enjoyed fresh, but you can prepare the dough and assemble the cheese sticks a few hours in advance. Just store them, covered, in the fridge until you're ready to bake.

3. **\*\*Can I freeze the cheese sticks?\***

- Yes, you can freeze the baked cheese sticks. Let them cool completely, then arrange them in a single layer on a baking sheet. Freeze until solid, then transfer to a freezer-safe bag. Reheat in a 350°F (175°C) oven until warmed through.

4. **\*\*What can I use instead of marinara sauce for dipping?\***

- You can use ranch dressing, garlic butter, Alfredo sauce, or even a spicy sriracha mayo for dipping. Get creative and find your favorite!

Enjoy your homemade Copycat Pizza Hut Cheese Sticks and savor each flavorful bite!