



Homemade Cheesy Garlic Breadsticks

Introduction

Homemade Cheesy Garlic Breadsticks are a delightful addition to any meal. Whether served

as an appetizer or a side dish, these breadsticks are irresistibly cheesy and packed with garlic flavor. Perfectly baked, they have a golden crust that gives way to a soft, chewy interior. This recipe is easy to follow and guarantees satisfaction.

Detailed Ingredients with measures

All-purpose flour: 2 cups
Active dry yeast: 1 packet (2 1/4 teaspoons)
Warm water: 3/4 cup
Sugar: 1 tablespoon
Salt: 1 teaspoon
Olive oil: 2 tablespoons
Garlic powder: 1 teaspoon
Shredded mozzarella cheese: 1 cup
Parmesan cheese: 1/4 cup
Fresh parsley (optional): with a view to garnish

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time: 15 minutes
Total Time: 25 minutes
Yield: 12 breadsticks



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Detailed Directions and Instructions

Prepare the Dough

In a large mixing bowl, combine warm water, yeast, and sugar. Allow the mixture to sit for about 5 minutes until it becomes frothy.

Add Ingredients

To the yeast mixture, add the flour, olive oil, and salt. Mix until a dough forms.

Knead the Dough

Transfer the dough to a floured surface and knead for about 5-7 minutes until it is smooth and elastic.

First Rise

Place the dough in a greased bowl, cover it with a clean kitchen towel, and let it rise in a warm area for 1 hour or until it doubles in size.

Preheat Oven

While the dough is rising, preheat your oven to 425°F (220°C).

Shape the Breadsticks

Once the dough has risen, punch it down and transfer it to a floured surface. Roll it out into a rectangle, approximately 1/2 inch thick.

Add Toppings

Cut the dough into strips and place them on a greased baking sheet. Brush the tops with melted butter and sprinkle with garlic powder and shredded cheese.

Second Rise

Cover the breadsticks with a towel and let them rise for another 20 minutes.

Bake the Breadsticks

Bake in the preheated oven for 12-15 minutes, or until they are golden brown and the cheese is melted.

Serve

Remove the breadsticks from the oven, let them cool slightly, and serve warm.

Notes**Storage**

Store leftover breadsticks in an airtight container at room temperature for up to 2 days.

Freezing Tips

For longer storage, freeze the baked breadsticks. To reheat, bake in a preheated oven at 350°F (175°C) for about 10 minutes.

Cheese Variations

Feel free to experiment with different types of cheese for varied flavors, such as Parmesan or Italian blend.

Herb Additions

To enhance flavor, consider adding dried herbs like oregano or basil into the dough or on top before baking.



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Cook techniques



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