



Homemade Cheesy Garlic Breadsticks



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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.

See also [Honey Garlic Shrimp](#) and [Sausage with Broccoli](#)

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

Preparing the Dough

Mixing the ingredients to create a soft and elastic dough is essential for achieving the right texture in your breadsticks. Kneading the dough helps develop gluten, ensuring a chewy consistency.

Shaping the Breadsticks

Divide the dough into equal portions and roll them into long, thin sticks. This step is crucial for even cooking and achieving the desired shape.

Par-Baking for Texture

Pre-baking the breadsticks before adding toppings helps achieve a crispy exterior while ensuring the inside remains fluffy. This technique prevents sogginess from the garlic butter.

Garlic Butter Preparation

Combining melted butter with garlic and herbs enhances the flavor of the breadsticks. Use fresh garlic for a more robust taste and let the mixture sit to allow the flavors to meld.

See also [BBQ Chicken Casserole](#)

Baking the Breadsticks

Bake until golden and crispy for the perfect finish. Keeping an eye on the breadsticks during the final minutes of baking ensures they don't burn.

Garnishing and Serving

After baking, brush with more garlic butter and sprinkle with fresh herbs or cheese. This final touch adds flavor and enhances the presentation of your breadsticks.

FAQ

Can I use store-bought dough for cheese and garlic breadsticks?

Yes, using store-bought dough can save time, though homemade dough typically yields better results in flavor and texture.

How can I make my breadsticks chewier?

Kneading the dough longer helps develop gluten, resulting in a chewier texture. You can also try adding a small amount of bread flour for more chewiness.

Can I freeze the dough?

Yes, you can freeze the dough. Make sure to wrap it tightly in plastic wrap and store it in an airtight container. Thaw the dough in the refrigerator before using.

What toppings can I add to the breadsticks?

You can experiment with various toppings like cheese, herbs, or red pepper flakes to customize the flavor.

How do I store leftover breadsticks?

Store leftover breadsticks in an airtight container at room temperature for up to 2 days. To reheat, place them in the oven for a few minutes to

restore their crispness.



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Conclusion

Homemade cheesy garlic breadsticks are a delightful and easy-to-make treat that adds an irresistible touch to any meal. With their soft texture and buttery, cheesy flavor, they are perfect for pairing with pasta dishes, soups, or simply enjoyed on their own. This recipe not only satisfies your cravings but also allows for creativity in customization, making them a great addition to your recipe collection.

See also [Chocolate Covered Banana Brownies](#)

More recipes suggestions and combination

Cheesy Herb Breadsticks

Incorporate fresh or dried herbs like rosemary, thyme, or oregano into the dough for an aromatic twist.

Spicy Garlic Breadsticks

Add red pepper flakes or jalapeños to the garlic butter for a spicy kick that complements the cheesy flavor.

Pesto Cheese Breadsticks

Spread a layer of pesto on the dough before baking to add a rich, herby dimension to your breadsticks.

Cheddar Ranch Breadsticks

Mix ranch seasoning into the dough and top with cheddar cheese for a flavor-packed snack.

Stuffed Breadsticks

Roll the dough with fillings such as pepperoni, mozzarella, or spinach and cheese for a deliciously stuffed variation.



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