Italian Breadsticks

Season: any
Serves: 28
Recipe source: Taste of Home
Fresh from the garden: chives

Preparation time 20 minutes
Bake time 10 minutes

Equipment:
- Large mixing bowl
- Small mixing bowl
- Measuring cups
- Measuring spoons
- Rolling pin
- Baking paper
- Baking tray

Ingredients:

1. 2-1/4 cups all-purpose flour
2. 3-1/2 teaspoons baking powder
3. 1 tablespoon sugar
4. 1/2 teaspoon seasoned salt
5. 1/2 teaspoon dried basil

1 cup milk
1/3 cup butter, melted
1/4 cup grated Parmesan cheese
1/2 teaspoon garlic salt

What to do:

1. In a small bowl, combine the first five ingredients. Gradually add milk, tossing with a fork until dough forms a ball. Turn onto a lightly floured surface; knead 8-10 times.

2. Roll dough into a 14-inch. x 10-inch. rectangle. Cut in half lengthwise; cut each half width wise into 1-in. strips. Place butter in a shallow bowl. Dip each strip into butter; twist two to three times.

3. Place 1 inch. apart on greased baking sheets. Sprinkle with cheese and garlic salt. Bake at 450° for 8-10 minutes or until golden brown. Serve warm.