

Italian Breadstick Twists

2 tbsp. yeast
1 c. warm water
3 tbsp. sugar
1/4 c. oil
1 tsp. salt
1/2 tsp. garlic powder
3 c. bread flour

Topping:

Olive oil
parmesan
oregano
basil
garlic salt

Whisk together yeast, sugar and warm water
Set aside.

Combine flour, salt, and garlic powder.

When yeast mixture is foamy, add it to the flour mixture along with the oil. Mix together until smooth. Kneading slightly to incorporate everything.

Cover and let rise until double.

Punch dough down and divide into 12 pieces.

Form into twists and place on a baking sheet.

Let rise until double again.

Bake at 400° for

10 minutes or until bottom is brown. Top with olive oil mixture.

from the kitchen of
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