**Breadsticks**

**Ingredients:**

* 2 tsp dry active yeast
* 1 cup warm water
* 2 tsp sugar
* ½ tsp salt
* 2 ½ cups flour (approximately)

**Directions:**

1. Dissolve yeast in water (baby bottle temperature) in mixing bowl.
2. Add sugar and salt.
3. Add about 2 cups of flour and mix with a wooden spoon for 2 minutes.
4. Add a little more flour at a time until the ball of dough is no longer sticking to the bottom of the bowl. If you have any flour left, return it to the flour bin.
5. Turn dough out onto lightly floured board or counter and knead until smooth and elastic for about 7 minutes. You are done when you poke the dough and it springs back.
6. Roll dough into rectangle about ½ in thick.
7. Cut dough into thick strips and arrange neatly onto a baking sheet.
8. Brush bread sticks with melted butter. **Optional:** Sprinkle with garlic powder, salt, and parmesan cheese before baking.
9. Bake at 450°F for 12 to 15 minutes.