



THE J.M. SMUCKER Co

Rosemary Garlic Bread Sticks

Prep Time Cook Time Serves Difficulty

30 mins 15 mins 16 N/A

Ingredients

- **Dough:**

- 1 tsp (5 mL) granulated sugar
- 1 1/4 cups (300 mL) water, warm
- 1 1/2 tsp (7 mL / 8 g) active dry yeast
- 1 tbsp (15 mL) Vegetable Oil
- 1 1/2 tsp (7 mL) salt
- 3 1/4 cups (800 mL) **Robin Hood®** Best For Bread Homestyle White Flour, divided

Robin Hood® Best for Bread Homestyle White Flour

- **Topping:**

- 1 tbsp (15 mL) minced garlic
- 1 tbsp (15 mL) Vegetable or Canola Oil
- 1 tbsp (15 mL) grated Parmesan cheese
- 1 tbsp (15 mL) chopped fresh rosemary

Directions

Step 1:

Dissolve sugar in warm water in large bowl. Sprinkle in yeast. Let stand 10 minutes, then stir well.

Step 2:

Stir in oil, salt, and 3 cups (750 mL) of flour. Beat with wooden spoon or electric mixer until smooth and elastic. If necessary, add more flour to make a soft dough which leaves sides of bowl. Turn out onto floured board. Round up into a ball.

Step 3:

Knead dough, adding more flour as necessary until smooth and no longer sticky, (8 to 10 minutes).

Step 4:

Place in lightly greased bowl. Turn dough to grease top. Cover with greased waxed paper and tea towel.

Step 5:

Let Rise in warm place (75°F - 85°F/24°C - 29°C) until doubled (45 to 60 minutes).

Step 6:

Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.

Step 7:

Punch down dough. Turn out onto lightly floured board and let rest for 10 minutes. Roll out dough to 16" x 8" (40 x 20 cm) rectangle. Combine topping ingredients in small bowl. Spread mixture evenly over surface. Cut dough into 16 (1" / 2.5 cm) strips. Pick up each stick by ends and twist in opposing directions.

Step 8:

Bake on middle oven rack for 13 to 15 minutes, or until golden.

Images

