



THE J.M. SMUCKER Co

Dinnertime Breadsticks

Prep Time Cook Time Serves Difficulty

20 mins 20 mins 28 N/A

Ingredients

- 2 cups (500 mL) milk
- 1/4 cup (50 mL) Vegetable Oil
- 1/4 cup (50 mL) honey
- 1 tsp (5 mL) sugar
- 1/4 cup (50 mL) warm water (105°-115°F/40°-56°C)
- 2 tbsp (30 mL) active dry yeast
- 5 1/2 cups (1375 mL) **Robin Hood®** Best For Bread Homestyle White Flour, separated, plus extra flour for kneading

Robin Hood® Best for Bread Homestyle White Flour

- 2 tsp (10 mL) salt
- 1 egg white, lightly beaten
- 2 tsp (30 mL) sesame seeds and coarse salt
- **For Herb Breadsticks (optional):**
- 2 tbsp (30 mL) chopped fresh chives
- 2 tbsp (30 mL) chopped fresh thyme
- 1 tbsp (15 mL) chopped fresh rosemary

Directions

Step 1:

Heat, in saucepan, milk just until steaming. Stir in oil and honey. Set aside to cool.

Step 2:

Sprinkle, in large bowl, sugar over water and add yeast; let stand for 10 minutes or until frothy. Stir warm milk mixture into yeast mixture. Add 2 cups (500 mL) of flour stirring until mixture is smooth. Let sit for 10 minutes.

Step 3:

Stir, with wooden spoon, in salt (and chives, thyme and rosemary, if using) and gradually stir in 3 1/2 cups (875 mL) of flour until a soft dough is formed. Transfer to lightly floured surface. Sprinkling surface with extra flour as needed to prevent sticking, knead until smooth and elastic, about 10 minutes.

Step 4:

Cut dough into 28 pieces. With palms, roll each piece into 10" (25 cm) lengths. Place on parchment paper-lined baking sheet about 1" (2.5 cm) apart. Cover lightly with plastic wrap and let rise in warm, draft-free place for 30 minutes.

Step 5:

Preheat oven to 375°F (190°C).

Step 6:

Brush tops with beaten egg white and sprinkle with seeds or coarse salt.

Step 7:

Bake in centre of preheated oven for 15 to 20 minutes or until golden brown.

Images

