

# Cheesy Breadsticks

## Dough Ingredients

4 ½ tsp active dry yeast

3 Tbsp sugar

2 ½ cups warm water

3 Tbsp vegetable shortening

1 Tbsp salt

6 ½ cups bread flour (All purpose flour can be substituted but breadsticks will be denser)

1. In a large bowl, dissolve yeast and sugar in warm water. Using a wooden spoon, stir in vegetable shortening, salt and one cup of flour.
2. Stir in the remaining flour, ½ cup at a time, beating well after each addition.
3. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes (set a timer to make sure you do this long enough).
4. Lightly oil a large bowl with cooking spray, place the dough into the bowl and turn to coat it with oil. Cover with a cloth and let rise in a warm place until doubled in volume.

## Topping Ingredients

¼ cup melted butter

⅓ cup grated Parmesan cheese

½ cup grated Italian blend cheese

1. Preheat oven to 375 F. Line one baking sheet with parchment paper or a silicone baking mat.
2. Place dough ball onto a cleaned and floured surface. Knead the dough for 1 minute to remove any large air bubbles.
3. Divide dough into 6 different balls and then roll to create eight-inch-long sticks.
4. Place breadsticks onto the baking sheet with 2 inches of space between each stick.
5. Brush the breadsticks with melted butter and then sprinkle on the grated Parmesan cheese.
6. Wait for the other pair and bake the breadsticks for about 15 minutes, remove them from the oven and top them with the Italian blend cheese. **REMEMBER TO ROTATE BAKING SHEETS HALFWAY THROUGH BAKING TIME.**
7. Return the breadsticks to the oven for an additional 5 to 7 minutes or until the cheese is melted. **ROTATE BAKING SHEETS HALFWAY THROUGH BAKING TIME.**
8. Remove the breadsticks from the oven and let cool.