

BREAD & BREAKFAST

Pizza Factory (Skewered) Breadsticks

Julia found this recipe on Pinterest, and it comes from <http://sweettreatsmore.com/2012/02/copycat-pizza-factory-breadsticks/>. The Pizza Factory is a local restaurant that makes these wonderful breadsticks, and this recipe does a great job copying them. (We didn't have the heavier wood sticks like the Pizza Factory uses, but the bamboo skewers we had worked just fine for a smaller version.)

- 1 Tbsp. yeast
- 2 Tbsp. sugar
- 1 1/2 c. warm water
- 1 Tbsp. oil
- 1 tsp salt
- 3 1/2 c. flour
- 3/4 c. melted butter, divided
- 3/8 tsp. garlic salt
- 1/2 tsp. dried rosemary
- 1 Tbsp Parmesan cheese
- 8 one-quarter inch wooden dowels, cut into 18" lengths (get these from a craft store)

In a bowl mix the yeast, sugar, and warm water together and let sit for 2-3 minutes until foamy. Add oil, salt, and flour and either knead by hand or using dough hook for about 5 minutes. (If dough seems too sticky add an extra tbsp or two of flour).

Remove dough and spray the bowl with Pam or lightly coat with olive oil. Place dough back in the bowl turning once to coat, then cover with a towel and let rise until doubled (about an hour).

Divide dough into 8 equal parts (about 4 oz each). Lightly cover your hands with flour and roll each part into a 16-18 inch long snack (as pictured above).

Moisten the skewer or dowel with water at the top where you will start wrapping the dough. Wrap the dough around the skewer or dowel down to the bottom. Moisten the skewer where the breadstick will end as well. (Leave about 1/4 of an inch at the top and bottom if using the skewers, and about 1/4 of an inch at the top and 5 inches at the bottom if using the longer wooden dowels.)

Hang skewers over the edge of a 9×13 inch pan. Let rise until doubled again.

Brush with 1/4 cup melted butter. Bake at 375 for 15-20 minutes or until golden.

Meanwhile, combine remaining 1/2 cup melted butter, garlic salt, rosemary, and Parmesan cheese. Immediately brush seasoned butter mix on breadsticks when they come out of the oven.