

Breadstick Twists



Melt butter. Stir in parsley and garlic.
Combine Flour, Parmesan Cheese, Sugar and Baking Powder.
Stir in milk just until moistened.
Knead 10 times on lightly floured surface.
Roll into 12"x6" rectangle. Cut into 12-6" long strips.
Brush 13x9 pan with butter mixture.
Brush dough strips with butter mixture and twist each strip 6 times. Place on pan.
Bake at 400 for 20-25 minutes or until lightly browned.

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| 1/3 | Cup Butter | | |
| 2 1/4 | Cups Flour | | |
| 2 | Tbsp Grated Parmesan Cheese | | |
| 1 | Tbsp Sugar | | |
| 3 1/2 | Tsp Baking Powder | | |
| 1 | Cup Milk | | |
| 1 | Tsp Dry Parsley Flakes | | |
| 1 1/2 | Tsp Finely Chopped Garlic | | |
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