

CopyCat Olive Garden Breadsticks

Ingredients

1 cup + 2 Tbsp warm water (110 – 115 degrees)
1 1/4 tsp active dry yeast
2 Tbsp granulated sugar, divided
3 – 3 1/2 cups all-purpose flour (scoop and level to measure)
1 3/4 tsp salt
3 Tbsp vegetable oil or olive oil

Topping:

2 Tbsp butter
1/4 tsp salt (or to taste)
1/4 tsp garlic powder

Directions

In the bowl of an electric stand mixer whisk together warm water, yeast and 1/2 tsp granulated sugar until yeast has dissolved. Allow to rest 10 minutes.

Add in remaining 1 Tbsp + 2 1/2 tsp granulated sugar, 1 1/2 cups flour, 1 3/4 tsp salt and vegetable oil, then fit mixer with paddle attachment and blend mixture until well combine.

Switch mixer to dough hook attachment, add in remaining 1 1/2 cups flour and knead mixture on low speed, adding up to 1/4 cup additional flour as needed, and knead until dough is smooth and elastic*.

Transfer dough to a large buttered mixing bowl, cover with plastic wrap and allow to rest in a warm place free from draft until double, about 1 1/2 hours.

Punch risen dough down, divide into 12 equal portions (2 ounces each by weight), keep them covered with plastic wrap as

you work. Roll each piece into a 9 inch rope on a lightly floured surface, then transfer to two parchment paper lined baking sheets.

Cover and let rise 1 hour. Preheat oven to 425 during the last 10 minutes of rising.

Bake in preheated oven 11 – 13 minutes until golden**. Meanwhile, in a small bowl whisk together 1/4 tsp salt and garlic powder.

Remove breadsticks from oven and run a stick of butter over hot breadsticks (using 2 Tbsp, or brush with melted butter) and immediately sprinkle with garlic salt mixture.

Serve warm. Let any left over cool and store in an airtight container.