



# Breadsticks

These breadsticks are easy, quick, and versatile. You will want to make this recipe over and over again.

**Yield:** eight 8-inch breadsticks

## Ingredients

- Rice flour or Pamela's Baking & Pancake Mix, for dusting
- 1¾ cups (245 g) [Pamela's Baking & Pancake Mix](#)
- 1 (7g) package or 2¼ teaspoons active dry yeast
- ½ cup warm water (100°)
- 2 tablespoons oil
- 2 tablespoons melted butter, for brushing (optional)

## Directions

Grease a baking sheet or line it with parchment paper. Set out a separate piece of parchment paper and dust it with rice flour or Baking & Pancake Mix. Set aside.

Mix 1¾ cups Baking & Pancake Mix, yeast, warm water, and oil together, either by hand or with electric stand mixer, until an even dough forms. Scoop dough onto floured piece of parchment paper and sprinkle more flour on top of dough.

Use an oiled silicone spatula to shape dough into a rectangle with even thickness. Use a knife to cut rectangle into 8 lengths, cleaning knife blade and dusting it with flour in between cuts. Dust dough again if it is too sticky to handle. Roll pieces into ropes that are 8 inches long and ½ inch thick.

With a large offset spatula, transfer breadsticks to baking pan. Let rise 30 to 60 minutes in a warm, draft-free spot until breadsticks are starting to plump. While breadsticks are rising, preheat oven to 375° with rack in the middle.

Before baking, brush breadsticks with melted butter, if desired. Bake for 15 to 18 minutes, until breadsticks start to turn a light color, or golden if brushed with butter. Serve warm or cooled.

**NOTE:** You can change the flavor and texture of the breadsticks by adding ingredients directly to the dough during the mixing phase, or sprinkling toppings on after brushing breadsticks with melted butter. During mixing phase, try adding herbs, finely chopped nuts, sun dried tomatoes, or grated Parmesan cheese to the dough for a flavor boost throughout. Or if you just want a little extra crunch on top, try sprinkling the melted butter with seeds, chopped garlic, specialty salts, or herbs.

Please note, these breadsticks are a little chewy; if you like them crispier, let them cool and re-bake for about 5 minutes at 375°.

