



Chewy Breadsticks

Delicious breadsticks! You can make them as crunchy as you like. Made with our [Pizza Crust Mix](#).

Ingredients

- 2 cups [Pamela's Pizza Crust Mix](#)
- 2¼ tsp or 7 grams active dry yeast
- 1 cup plus 2 TBSP very warm water (110° optimum)
- 2 TBSP oil
- For dusting use Pamela's Pizza Mix, rice flour and/or corn meal

Directions

MIXING:

Scoop and level pizza mix in dry measuring cup, don't pack. Scrape down dough in bowl into a ball, lightly oil the top, cover with plastic wrap and let rise for 1 to 2 hours, or until doubled.

RECIPE OPTIONS:

Mix in 2 tsp dried or 2 TBSP fresh rosemary or oregano, mix in assorted seeds, or add 1 cup shredded sharp cheddar cheese.

FORMING BREAD STICKS:

Roll the dough on parchment until the thickness you want. For chewy breadsticks roll out 1/3 cup dough into 1 inch thick diameter sticks. For crispy breadsticks, roll thinner.

BAKING:

Place rack in top third of oven, and if desired place pizza stone on rack. Pre-heat oven to 475°. Place rolls and breadsticks directly on preheated pizza stone or on parchment covered baking sheet. Bake for 15 to 18 minutes, until brown.

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