

# Italian Breadsticks

Conversion  
Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

Original Yield x Conversion Factor = Desired Yield

all-purpose flour

2 ¼ c.

baking powder

3 ½ t.

sugar

1 T.

seasoned salt

½ t.

dried basil

½ t.

milk

1 c.

butter, melted

1/3 c.

grated Parmesan cheese

¼ c.

garlic salt

½ t.

1. In a small bowl, combine the first five ingredients.
2. Gradually add milk, tossing with a fork until dough forms a ball.
3. Turn onto a lightly floured surface; knead 8-10 times.
4. Roll dough into a 14-in. x 10-in. rectangle. Cut in half lengthwise; cut each half widthwise into 1-in. strips.
5. Place butter in a shallow bowl. Dip each strip into butter; twist two to three times.
6. Place 1 in. apart on greased baking sheets.
7. Sprinkle with cheese and garlic salt.
8. Bake at 450° for 8-10 minutes or until golden brown.
9. Serve warm. Yield: about 2 dozen.