

## Parmesan Breadsticks/Croutons

3 cups all-purpose flour  
1 envelope (.25 oz) quick-rising yeast  
3/4 tsp. salt  
1 cup warm water (120F - 130F)  
2 Tbsp. olive oil  
1 large egg white, lightly beaten  
2 Tbsp. grated Parmesan cheese

Combine 1 1/2 cups flour, yeast, and salt in a large bowl. Mix water and olive oil in a small bowl; add to flour mixture. Beat on low speed until moistened. Beat on medium speed until well blended, about 2 minutes. Gradually add remaining flour until a soft dough forms. Turn dough onto floured work surface. Knead until smooth and elastic, about 6 minutes. Cover; let rest 10 minutes. Divide dough into 16 equal pieces. Roll each piece into a 12" rope. Place on 2 greased baking sheets. Cover; let rise until almost double in size, about 20 minutes. Lightly brush breadsticks with egg white. Sprinkle with Parmesan cheese. Bake at 400 until lightly browned, about 15 minutes. Makes 16 breadsticks.

*Breadstick recipe from an  
Easy to Bake Easy to Make  
recipe card*

**To make the leftover breadsticks into croutons**, cut them up into chunks with a scissors, then add about 1/2 tsp. of Italian seasoning and a couple shakes of salt to 1/4 cup melted butter and pour it over the bread pieces and toss till they are all coated. Bake them at 400 for 10 minutes, turning them over once during baking. Eat them on a salad or in soup. Or just plain.



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