Bread Sticks

You Need:

- 1 cup flour
- 2 Tb. butter
- 1/2 cup milk
- 1 tsp. + 1/2 tsp. baking powder
- 1/2 tsp. + pinch salt
- 3 Tb. shortening
- flour
- 1 tsp. sugar
- 1 tsp. garlic salt
- 1 tsp. poppy seed
- 1 tsp. sesame seed
- 1/2 teaspoon
- 1 teaspoon
- 1 Tablespoon
- pastry blender
- spatula
- rubber spatula
- metal spatula
- 1 cup dry measuring cup
- 1 cup liquid measuring cup
- rolling pin
- sharp knife
- wooden spoon
- bowl
- cookie sheet
- cutting board
- stove

1. Preheat oven to 450°.
2.

Measure 2 Tbsp. butter and put on a cookie sheet. Place in oven to MELT butter.

SET ASIDE

Remove from oven. SET ASIDE.

3.

Measure and add 1 cup flour, 1 tsp. sugar, 1 tsp. + 1/2 tsp. baking powder and 1/2 tsp. salt to a bowl. Stir together.
4. Measure and add 3 Tb. shortening to dry ingredients. Using a pastry blender, cut in shortening with the dry ingredients into a coarse-like mixture.

5. Measure and add 1/2 cup milk. Stir until dough forms a ball.

6. Gently knead dough 8 - 10 times on floured board.

7. Turn dough onto lightly floured board and roll into an 8-inch square.
8. Cut dough into 12 strips with knife.

9. Roll strips into melted butter. Arrange each strip side by side on cookie sheet. Sprinkle with seasoning of choice. (1 tsp. of garlic salt, poppy seeds, OR sesame seeds.)

10. Bake 8 - 10 minutes. Turn oven OFF. Remove from oven and serve hot.
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1 cup flour
2 Tb. butter
1 tsp. + 1/2 tsp. baking powder
3 Tb. shortening
1/2 tsp. salt + pinch salt
1 tsp. sugar
1/2 cup milk
flour
Choice of Seasonings:
1 tsp. garlic salt
1 tsp. poppy seeds
1 tsp. sesame seeds
1 cup liquid measuring cup
1 cup dry measuring cup
metal spatula
bowl
pastry blender
wooden spoon
cutting board
knife
cookie sheet
rolling pin
Tablespoon
1 teaspoon
1/2 teaspoon
rubber spatula
spatula
oven

1. Preheat oven to 450°


3. Measure and add 1 cup flour, 1 tsp. sugar, 1 tsp. + 1/2 tsp. baking powder, 1/2 tsp. + pinch of salt into a bowl. Stir.

4. Measure and add 3 Tb. shortening to dry ingredients. Using a pastry blender, cut in shortening with the dry ingredients into a coarse-like mixture.

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