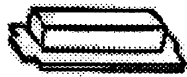


Bread Sticks

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



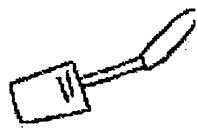
1
teaspoon



1
Tablespoon



pastry blender



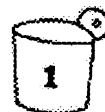
spatula



rubber
spatula



metal
spatula



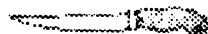
1 cup dry
measuring cup



1 cup liquid
measuring cup



rolling pin



sharp knife



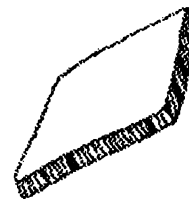
wooden spoon



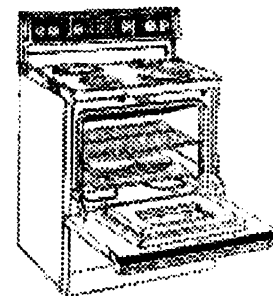
bowl



cookie sheet

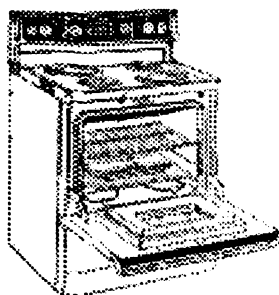


cutting board



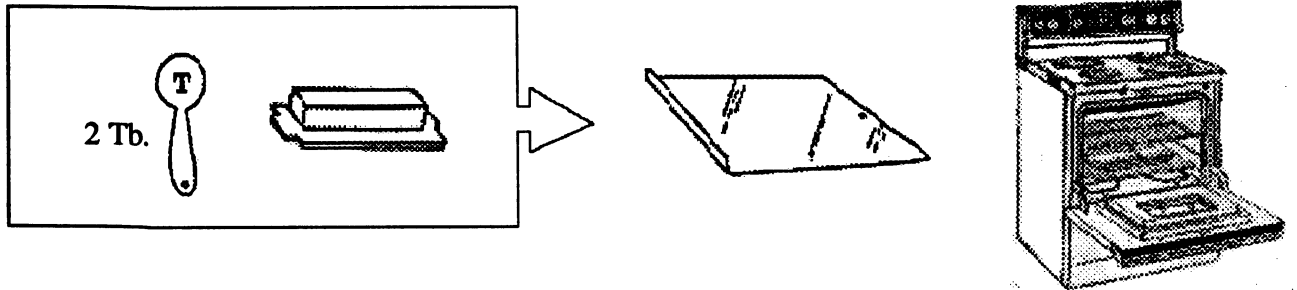
stove

1.

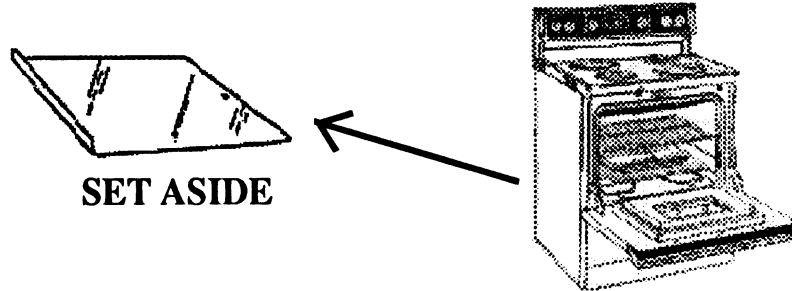


Preheat oven to 450°

2.

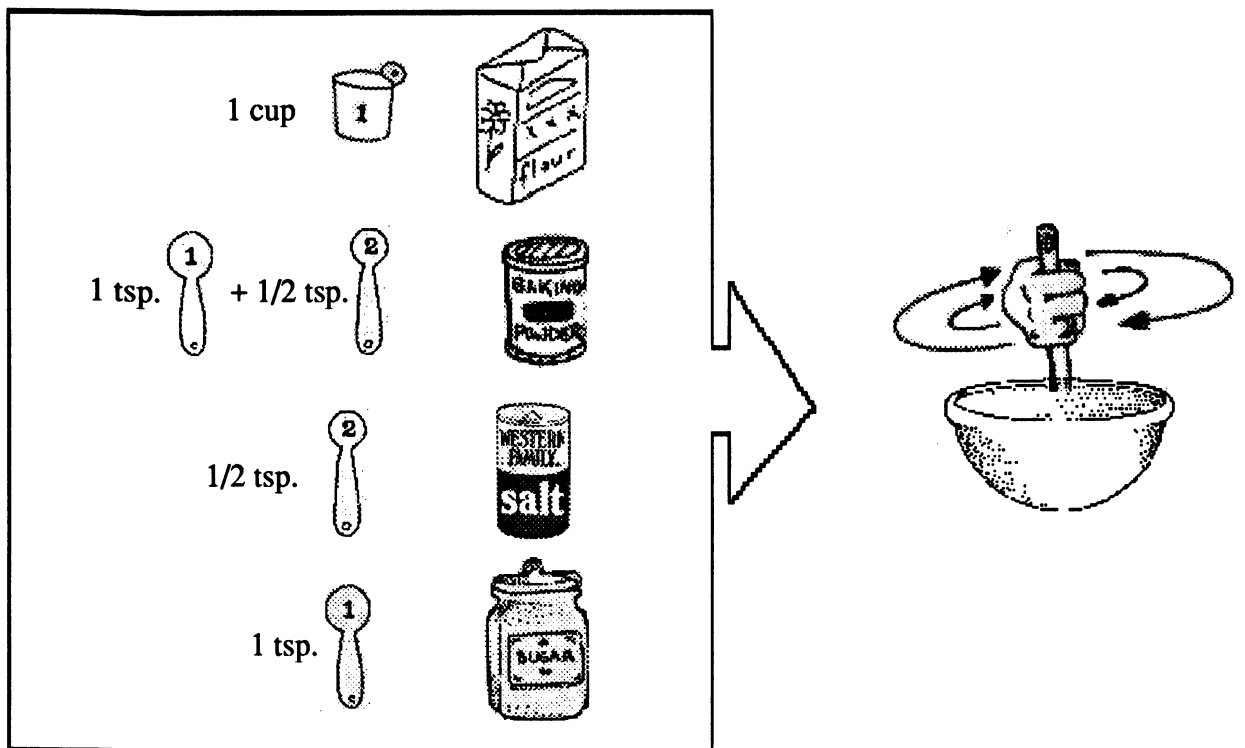


Measure 2 Tb. butter and put on a cookie sheet. Place in oven to MELT butter.



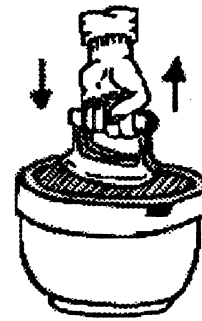
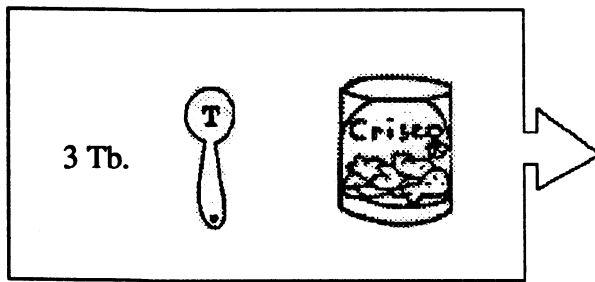
Remove from oven. SET ASIDE.

3.



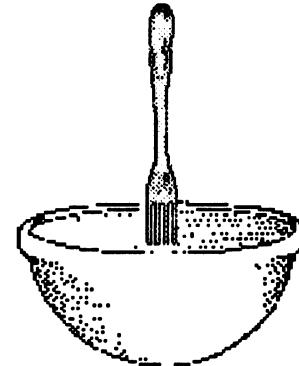
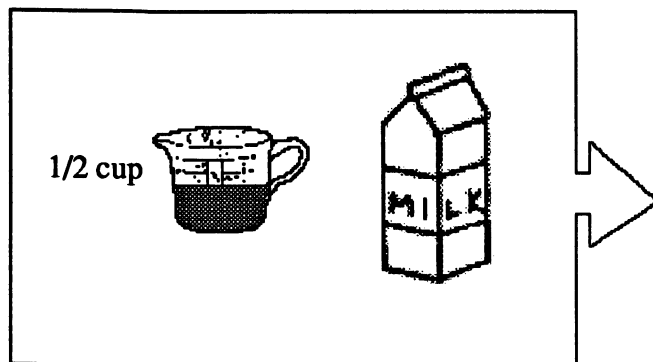
Measure and add 1 cup flour, 1 tsp. sugar, 1 tsp. + 1/2 tsp. baking powder and 1/2 tsp. salt to a bowl. Stir together.

4.



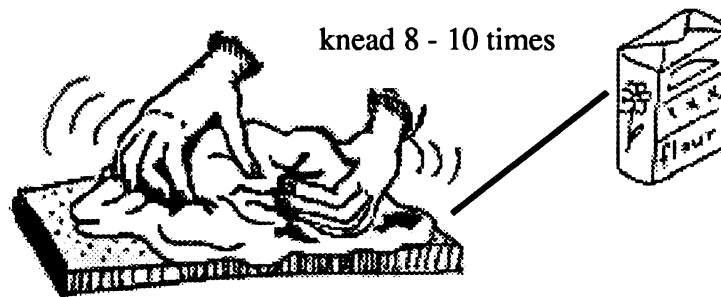
Measure and add 3 Tb. shortening to dry ingredients. Using a pastry blender, cut in shortening with the dry ingredients into a coarse-like mixture.

5.



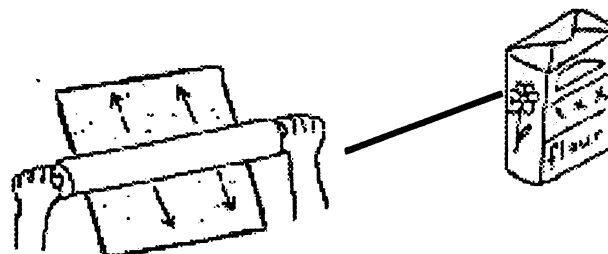
Measure and add 1/2 cup milk. Stir until dough forms a ball.

6.



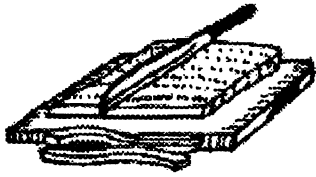
Gently knead dough 8 - 10 times on floured board.

7.



Turn dough onto lightly floured board and roll into an 8-inch square.

8.

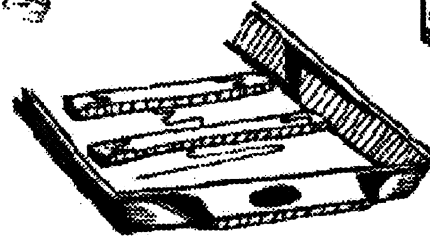


Cut dough into 12 strips with knife.

9.

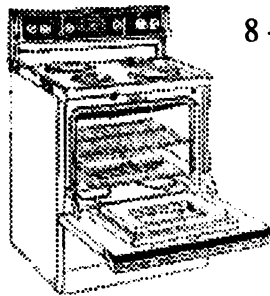


CHOICE OF SEASONINGS:



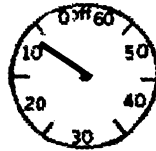
Roll strips into melted butter. Arrange each strip side by side on cookie sheet. Sprinkle with seasoning of choice. (1 tsp. of garlic salt, poppy seeds, OR sesame seeds.)

10.



8 - 10 minutes

OFF



Bake 8 - 10 minutes. Turn oven OFF. Remove from oven and serve hot.

BREAD STICKS

You Need:

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°
2. Measure 2 Tb. butter and put on a cookie sheet. Place in oven to MELT butter. Remove from oven. Set aside.
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.
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.