Pizza Factory Breadsticks

Ingredients

1 Tbsp. yeast

2 Tbsp. sugar

1 1/2 c. warm water

1 Tbsp. oil

1 tsp salt

3 1/2 c. flour

3/4 c. melted butter, divided

3/8 tsp. garlic salt

1/2 tsp. dried rosemary

8 - 12″ skewers

In a bowl mix the yeast, sugar, and warm water together and let sit for 2-3 minutes until foamy.

Add oil, salt, and flour and either knead by hand or using dough hook for about 5 minutes.

Place dough in a greased bowl turning once to coat, then cover with a towel and let rise until doubled.  (About one 1 hr)

Divide dough into 16 equal parts (about 4 oz each). Lightly cover your hands with flour and roll each part into a 12 inch long snake.

Moisten the skewer or dowel with water at the top where you will start wrapping the dough.  Wrap the dough around the skewer or dowel down to the bottom. Moisten the skewer where the breadstick will end as well.  ( Leave about 1/4 of an inch at the top and bottom and about 1/4 of an inch at the top.)

Place on a silpat lined baking sheet and let rise until doubled again.

Brush with 1/4 cup melted butter.

Bake at 375 for 15-20 minutes or until golden.

Meanwhile, combine remaining 1/2 cup melted butter, garlic salt and rosemary.

Immediately brush seasoned butter mix on breadsticks when they come out of the oven.