



Bread Machine & Baking Videos with Ellen Hoffman

Bread Sticks (Bread Machine Dough)

Ingredients:

300 grams water

5 grams minced or pressed garlic (about 3-4 large or 5-6 medium cloves)

40 grams liquid honey (or honey granules or sugar with dry ingredients)

540 grams King Arthur Bread Flour

(Add honey granules or sugar here on top of flour if not using liquid honey.)

7 grams salt

8 grams SAF instant yeast gold label or red label (either will be ok for this)

Ingredients for after baking:

75 grams salted butter

5 more grams of minced or pressed garlic

Kosher salt

Melt together and brush on baked breadsticks

Process:

Add ingredients in the order required by your bread machine. Slightly warm the water if your machine doesn't have rest/preheat.



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Set for Dough course. Set a timer to check dough consistency 5 minutes after kneading has begun. You should have a smooth ball that is tacky but not sticky. Add TINY bits of water or flour, waiting a minute for it to knead a bit, until this is achieved.

Prepare three large baking sheets with parchment. Be prepared to use two ovens for proofing and baking. This recipe makes about 30 bread sticks. If you have only one oven, use only half the dough for breadsticks and use the rest of the dough for rolls, a small loaf, etc.

Roll your breadsticks out and let rise in slightly warmed oven for 45 minutes. Heat oven to 350. If you're baking more than one tray in one oven, use convection or rotate your trays.

Mince or chop about 5 grams of garlic. It's about 3 large or 5 small cloves.

Bake at 350 for 15 minutes until browned and temp is 195-200 degrees.

Brush with melted garlic butter.

Variations:

- Make plain, and brush with oil or melted butter.
- Use olive oil in dough except for butter and brush with garlic infused olive oil. This way it's dairy free.
- Put about a teaspoon of cinnamon in dough. Brush with melted butter and sprinkle on cinnamon sugar. You can also make glaze and dip half the breadstick in and let harden.
- Put herbs de Provence in the dough. Yummy!



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- Add any sweet or savory spices in the dough or on the breadsticks.
- Sprinkle parmesan cheese on top.
- Put sesame or poppy seeds on top.