



Soft and tender, with a buttery, salt and garlic flavor, your family will be asking you to make these again and again. The fluffy, light texture is hard to resist and the bread has a slightly sweet aftertaste because of the extra sugar. As good as, if not better than the restaurant version!

Olive Garden Breadsticks (Copycat)

Ingredients

1 cup warm water
1 1/4 teaspoon dry yeast
2 tablespoons sugar
3 cups flour
2 teaspoons salt
4 tablespoons olive oil
2 tablespoons water
Additional flour for kneading
Additional oil for greasing bowl

Ingredients - Topping

2 tablespoons butter, melted
1/4 teaspoon salt
1/4 teaspoon garlic powder

Instructions

Mix together the dry yeast and sugar and add the warm water. Allow to rest for 10 minutes to activate. In the meantime, in a large bowl mix together the flour and salt. Create a well in the middle of the flour and add the olive oil, 2 tablespoons water and the yeast. Mix together with your hands until combined and then transfer to a floured surface. Dust the surface of the dough with flour as well as your hands.

Knead the dough by folding it into itself for 10 minutes. If the dough feels “heavy” or hard to knead, then add an additional tablespoon of water. The dough should feel light and should not stick to your hands while kneading it. Transfer the dough to a greased bowl and cover with plastic wrap and a dish towel. Let it rest for 2 hours.

After the dough has risen, punch the dough down and roll into a long log (like a baguette). Divide the dough log into 16 equal portions. Roll each portion into an 8” rope and place on a baking sheet lined with a silicone mat or parchment paper. Cover and let rise for 1 hour.

In the last 10 minutes of rising, preheat your oven to 425°F. Bake the breadsticks for 12 to 15 minutes until golden. While the breadsticks are baking, mix together the salt and garlic powder. Remove the breadsticks from the oven and brush with the melted butter. Top with the garlic salt. Serve warm.

Makes 16 breadsticks.