**Breadsticks**

1 ¼ cup WARM water

2 tsp yeast 1 T of Sugar

¼ cup sugar

1 tsp Salt

4 ½ cups flour

1. In the 2 cup liquid measuring cup mix all the above ingredients EXCEPT for the flour and salt. Stir ingredients and cover with saran wrap and allow to sit until yeast starts working.
2. Place 1 cup flour and salt into Bosch and add the yeast mixture and mix well. Continue to add flour a little at a time until dough pulls away from the side of the bowl.
3. Spray counter with “pam” and roll out dough into a rectangle ½ inch thick
4. Using a pizza cutter cut dough into 1 inch strips fold in half and twists.
5. Place on greased cookie sheet
6. Cover with a hand towel and let rise for approximately 15 minutes.
7. Bake at 375º for 20 minute.
8. Remove from oven. Using a pastry brush; brush with melted butter. Dip in pizza sauce.