

T H E B R E A D S T I C K S

Ingredients:

- 225g plain flour
- 1 x 7g sachet easy blend fine yeast
- 150ml warm water
- 2 tablespoons olive oil
- extra flour for kneading
- extra olive oil for brushing the sticks

Equipment

- mixing bowl
- measuring jug
- tablespoon
- wooden spoon
- 3 baking trays
- cooling tray



Instructions:

1. Put the flour in the mixing bowl. Add the yeast and stir.
2. Pour the oil and warm water into the flour. Use a wooden spoon to mix into a soft dough.
3. Divide the mixture into 24 pieces. With your hands, roll into long thin sausage shapes.
4. Heat the oven to 220 C /Gas mark 7.
5. Place on to 3 greased baking trays and brush with olive oil.
6. Leave to rise for 10 minutes.
7. Bake for 10-15 minutes until crispy and golden brown.
8. Remove from the baking trays and place on a cooling tray.

Serve the breadsticks with butter or a dip such as hummus. Enjoy!