

Breadsticks Recipe (Olive Garden Copycat)

Perfectly soft, fluffy and chewy and finished with a buttery garlic topping. No one can resist these! And since they're made fresh from scratch they're even better than Olive Gardens!

Servings: 12

Ready in: 3 hours 6 minutes

Prep

25 minutes

Cook

11 minutes

Resting

2 hours 30 minutes



Ingredients

1 cup + 2 Tbsp warm water (110 - 115 degrees)

1 1/4 tsp active dry yeast

2 Tbsp granulated sugar, divided

3 - 3 1/2 cups all-purpose flour

1 3/4 tsp salt

3 Tbsp vegetable oil or olive oil

Topping

2 Tbsp butter

1/4 tsp salt (or to taste)

1/4 tsp garlic powder

Instructions

1. In the bowl of an electric stand mixer whisk together warm water, yeast and 1/2 tsp granulated sugar until yeast has dissolved. Allow to rest 10 minutes.
2. Add in remaining 1 Tbsp + 2 1/2 tsp granulated sugar, 1 1/2 cups flour, 1 3/4 tsp salt and vegetable oil, then fit mixer with paddle attachment and blend mixture until well combine.
3. Switch mixer to dough hook attachment, add in remaining 1 1/2 cups flour and knead mixture on low speed, adding up to 1/4 cup additional flour as needed, and knead until dough is smooth and elastic*.
4. Transfer dough to a large buttered mixing bowl, cover with plastic wrap and allow to rest in a warm place free from draft until double, about 1 1/2 hours.
5. Punch risen dough down, divide into 12 equal portions (2 ounces each by weight), keep them covered with plastic wrap as you work. Roll each piece into a 9 inch rope on a lightly floured surface, then transfer to two parchment paper lined baking sheets.
6. Cover and let rise 1 hour. Preheat oven to 425 during the last 10 minutes of rising.

7. Bake in preheated oven 11 - 13 minutes until golden**. Meanwhile, in a small bowl whisk together 1/4 tsp salt and garlic powder.
8. Remove breadsticks from oven and run a stick of butter over hot breadsticks (using 2 Tbsp, or brush with melted butter) and immediately sprinkle with garlic salt mixture.
9. Serve warm. Let any left over cool and store in an airtight container.

Notes

*Dough should pull away from sides of the bowl but should still be slightly sticky. If you add too much flour dough becomes too hard to shape and breadsticks will be drier and denser.

**If you want rolls more golden brown on top you can move oven rack up one level to bake. Just keep an eye on them too, every oven varies.

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