

Sour Dough Bread Sticks

1 TSP. ACTIVE DRY YEAST
1 1/2 TBSP. HONEY
1 TSP. SALT
3/4 CUP WARM WATER (BABY BOTTLE WARM)
1/2 CUP ACTIVE WOUR DOUGH STARTER
1/4 CUP BUTTER MELTED THEN COOLED
2 1/2 CUPS (WHITE LILY BREAD FLOUR)

- Mix the following in your mixing bowl: dry yeast, honey, salt, and warm water. Let it sit for 5 minutes until it is bubbly.
- After it sits, using a dough hook attachment mix together the remaining ingredients with the honey mixture.
- The dough should mix for about 3 minutes until all flour is incorporated and dough begins to make a ball. Dough shouldn't stick to bottom of mixing bowl. If it does add 1 tbsp. flour at a time until dough doesn't cling to bowl any longer. (Add flour slowly mixing well before adding more)
- Take out dough and grease mixing bowl well with oil. Put dough in greased bowl and cover with plastic wrap. Dough should proof until double in size.
- Punch down dough. Divide it into 4 equal pieces. Then divide each of those into 3 pieces making 12 pieces.
- Form each piece of dough into 7" long bread sticks. Place on a parchment lined baking sheet. Cover with plastic wrap and proof until double in size. Pour melted butter over rolls before baking. Top with seasonings if desired. Bake at 400 degrees for 10-12 minutes.