



# Easy Garlic Breadsticks

## Ingredients:

1 cup plain Greek yogurt

1 cup self-rising flour, plus enough to dust your work space

cooking spray

garlic salt

parmesan cheese

How To Make Your Own Self-Rising Flour:

Sift together 2 cups of all purpose flour with 1 Tablespoon of baking powder and 1 teaspoon of salt.

## Instructions:

Preheat oven to 375 degrees. Combine yogurt and self-rising flour using the dough hook on your mixer until the dough is in a single ball with nothing on the sides of the bowl. Sprinkle extra flour if needed for extra sticky dough.

Dust a piece of parchment paper with self-rising flour and gently press the dough into a general rectangular shape about 10 x 5 inches. Use a pizza cutter to separate it into 8 - 10 breadsticks.

Spray the tops of the breadsticks with cooking spray, then sprinkle with garlic salt and parmesan cheese.

Bake 17-19 minutes until tops are lightly golden brown.