

Garlic Bread Sticks

FREE



Ingredients:

Dough

Whole wheat flour - 1 cup

Instant / dry active Yeast - 3/4 teaspoon

Powdered Sugar - 1 tablespoon

Salt - 1/2 teaspoon

Butter - 1 tablespoon

Garlic Powder (optional) - 1 teaspoon

Warm water - as needed

Stuffing

Cheese - 1/2 cup

Boiled corn - handful

Butter - 1 tablespoon

Chopped coriander - 1 tablespoon

Finely chopped garlic - 2-3 cloves

Salt, Mixed herbs, Chilli flakes

Sticks (Cheese mix)

Parmesan Cheese powder - 1 table

Garlic powder - 1 teaspoon

Onion powder - 1 teaspoon

mixed herbs - 1 teaspoon

Salt - 1 teaspoon



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Method (Garlic Bread Sticks) :

- Take 1/4 cup warm water, mix to it the yeast and sugar and stir.
- Add flour, garlic powder and salt to the same.
- Knead a soft dough using more warm water.
- Knead the dough for 10 mins using the butter.
- Keep in a bowl, brush with some oil and cover. keep aside for 1-1.5 hours to proof.
- Punch all the air out.
- In a baking dish spread 2 tablespoons of oil.
- Spread the dough to cover it completely.
- Mark some cuts, and brush with some butter and milk.
- Bake @ 200 degrees for 15 mins (in an oven that is preheated @ 200 degrees for 15 mins)
- Brush with butter and sprinkle lots of cheese mix. Serve hot

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Method (Stuffed Garlic Bread) :

- Take 1/4 cup warm water, mix to it the yeast and sugar and stir.
- Add flour, garlic powder and salt to the same.
- Knead a soft dough using more warm water.
- Knead the dough for 10 mins using the butter.
- Keep in a bowl, brush with some oil and cover. keep aside for 1-1.5 hours to proof.
- Punch all the air out and roll a thick layer.
- Brush the mixture of butter garlic and coriander on it generously.
- Stuff it up with all the remaining stuffing ingredients and seal using water.
- Mark some cuts, brush some butter mix, sprinkle some herbs and chilli and let it rest for 15 mins.
- Bake @ 200 degrees for 20 mins (in an oven that is preheated @ 200 degrees for 15 mins)
- Brush with butter. Serve hot