



## Breadsticks

**Makes** 8 Servings

### **INGREDIENTS**

2 1/4 cups all purpose flour  
2 tbsp parmesan, grated  
1 tbsp fresh rosemary, snipped  
2 tsp baking powder  
1/2 cup sundried tomatoes in oil  
3/4 cup milk  
3 tbsp olive oil

### **DIRECTIONS**

1. Preheat oven to 450°F.
2. In medium bowl stir together flour, cheese, rosemary, baking powder and 1 tsp salt.
3. Drain tomatoes; finely chop. In small bowl combine milk and olive oil. With fork, stir milk mixture and chopped tomatoes into flour mixture just until moistened.
4. On well-floured surface, knead dough 10 to 12 strokes or until smooth. Roll dough to 16x8-inch rectangle. Cut 32 strips. Twist pairs of strips together.
5. Place on parchment-lined baking sheet. Brush with additional milk. Bake 8 to 9 minutes or until golden. Cool on racks.
6. If freezing for later, store in a good freezer-safe container and re-heat at 400F for a few minutes to crisp up before serving.