

Italian Breadsticks



Breadsticks

- 1 package Yumree Yumree Dreamees mix
- 2 teaspoons dried parsley
- 1/2 teaspoon garlic powder
- 1/8 teaspoon baking soda
- 1/2 cup shredded Mozzarella cheese
- 2 tablespoons grated Parmesan cheese
- 1/3 cup sour cream
- 1/4 cup milk
- 2 tablespoons canola oil

Topping

- 2 tablespoons butter, melted
- 2 teaspoons grated Parmesan cheese
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried parsley

In a large bowl, combine Yumree Yumree Dreamees mix, parsley, garlic powder, and baking soda. Mix well. Toss and coat cheeses thoroughly with dry ingredients. In a small bowl, combine sour cream, milk, and canola oil. Mix well. Stir wet ingredients into dry mixture, and mix well.

Divide dough into 4 to 6 equal portions. Roll each portion into a breadstick by hand and place on a well-greased baking sheet, about 1 inch apart.

Bake at 375 degrees for 13 minutes.

Meanwhile, combine butter, Parmesan cheese, garlic powder, and parsley. Remove baking sheet from oven, and brush breadsticks with butter mixture. Return baking sheet to oven, and bake an additional 4 minutes. Immediately remove breadsticks from baking sheet. Serve warm.

Cook's Note: This recipe may be made as biscuits. Divide dough into 9 equal portions. Roll each portion into a ball by hand and place on a well-greased baking sheet, about 1 inch apart. Flatten each roll gently to about 3/4 inch thickness. Bake and top as directed.



Italian Biscuits

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