









IN THE KIT

Baq 1: 300g strong white flour

Bag 2: 300g strong white flour

Baq 3: 2 tsp yeast

Baq 4: 30g granulated sugar, 10g salt

Baq 5: 10g garlic salt

Baq 6: 100g caster sugar, 1 tsp cinnamon

Flour for dusting: 50g strong white flour

4 x A4 baking paper

YOU WILL NEED

350ml water 90g unsalted butter (30g + 60g) Oil for greasing

4 x baking trays

STORAGE

Once cooled, store in an airtight container in a cool, dry place. Alternatively, store in the freezer in an airtight container for up to 3 months.

INGREDIENTS

Strong white bread flour (wheat flour, statutory nutrients: (calcium, niacin, iron, thiamin)), caster sugar, granulated sugar, garlic salt (salt, garlic, anti-caking agent: (silicon dioxide), vegetable oil), salt (salt, anti-caking agent: sodium ferrocyanide), yeast (yeast, emulsifier: (sorbitan monostearate)), ground cinnamon (cassia cinnamon).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1485kJ/350kcal
Fat	1.29
of which saturates	0.019
Carbohydrates	719
of which sugars	179
Protein	129
Salt	1.29

Allergens:

For allergens see ingredients in **bold**. May contain: milk, soya & nuts.

Best before:

See sticker

Suitable for vegetarians.

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SOFT BREADSTICKS



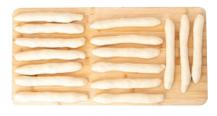
Lightly grease a large bowl and leave to one side. Melt 30g of butter, either in a small pan, or in the microwave, and leave to one side. In a clean bowl, not the greased bowl, combine the strong white flour (bag 1 and bag 2), with the yeast (bag 3), and granulated sugar and salt (bag 4), and mix until combined.



2. Add the melted butter and gradually add up to 350ml of lukewarm water (if you have a thermometer this is about 40°C), if the water is too hot, the dough will not rise. You may not need all the water. Mix together until a soft dough forms.



3. Lightly dust a clean surface with some flour for dusting and tip the dough out. Knead for 8-10 minutes or until the dough is smooth and elastic. Transfer to the greased bowl from step 1 and leave to prove in a warm place for 60-90 minutes or until doubled in size. Line 4 baking trays with the provided baking paper. If you do not have 4 baking trays, bake the breadsticks in batches



4. Once proved, tip the dough onto a clean surface and knead a couple of times to knock the air out. Divide the dough into 16 equal pieces (roughly 60-65g). Roll each piece into a stick, roughly 20cm long.



5. Place 4 breadsticks onto each tray, making sure there is space between them as they will rise. Loosely cover with cling film or a damp tea towel and leave to prove in a warm place for 30 minutes or until doubled in size. Preheat the oven to 200°C/180°C Fan/Gas Mark 6.



 Once the breadsticks have doubled in size, bake in the oven for 10-15 minutes or until lightly browned.



While the breadsticks are cooling on the baking trays, melt 60g of butter in a small pan on the hob, or in a microwave-safe bowl in the microwave. Gently brush the butter over the warm breadsticks.



8. For a savoury flavour, lightly sprinkle the breadsticks with garlic salt (bag 5). Alternatively, for a sweet flavour, tip the caster sugar and cinnamon (bag 6) onto a plate, ensuring it is thoroughly mixed. Roll the breadsticks in the cinnamon sugar, coating the front and back of each breadstick.

