

JENNI MARIE'S TEST KITCHEN

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Copycat Pizza Hut Cheesy Breadsticks

Makes 16 Breadsticks

(start to finish takes approx. 3 hours)

Equipment Needed:

- Kitchen Scale
- Measuring Cups & Spoons
- Stand Mixer with Dough Hook Attachment
- Rubber Spatula
- 9x13 Quarter Sheet Pan
- Large Mixing Bowl
- Plastic Wrap
- Clean Kitchen Towel
- Pourable Glass Measuring Cup

Directions:

1). Gather all equipment & ingredients. Combine flour, yeast, sugar, and salt in the bowl of a stand mixer and whisk to combine. Add oil and warm water and stir mixture with rubber spatula until most of the liquid has been absorbed. Transfer the bowl to stand mixer fitted with dough hook attachment and knead on low speed until the dough has formed. Increase speed to medium and let the hook knead dough for 10 minutes. Add 1-2 t. of flour if dough is still sticking to sides of bowl after the 5-minute mark. Once you have a smooth elastic dough ball, lightly coat in olive oil, cover with plastic wrap and let rise in a warm place for 1-2 hours. The dough should double in size.

- **2.5 C. (335g.) AP Flour (plus more if needed)**
- **2 t. (6g.) Instant or Rapid Rise Yeast**
- **1 T. (10g.) Granulated Sugar**
- **1 t. (6g.) Kosher Salt**
- **2 T. (30ml.) Light Olive Oil**
- **1 C. (8oz./236ml.) Warm Water**

TIP: for a faster rise, I warm my oven to about 100°F while I'm making my dough. I cut the heat and then place my dough in the warm oven rise. Just be careful, because if it's too hot it will kill your yeast and fall flat.

2). Coat the pan with 2 T. (30g.) light olive oil or clarified butter. When dough is finished rising, gently turn it out onto the oiled sheet pan. Flip it over so all sides are coated in oil and then gently press dough out to fit the entire pan. It may not go all the way into the corners, and that's fine. Do your best to maintain uniform thickness throughout. Cover the pan with a lid or a clean tea towel and let rise for another 60 minutes or until it has doubled in size (it should be about even with the top of the sheet pan (about 1" high). While dough is rising, make the dipping sauce by following [my easy pizza sauce recipe](#).

- **2 T. (30ml.) Light Olive Oil or Clarified Butter**

3). After the 2nd rise is complete, lightly oil one hand and using 3 fingertips begin to dimple the dough, starting in the top left corner of the pan, and working straight down in a vertical line. Shift to the right and begin to dimple the next row straight down in a vertical line. Repeat this process until all the dough is dimpled. The dough should have mostly filled in the corners after this step. Drizzle the top of the dough with 1 T. olive oil, so it settles into the dimples as much as possible. Cover and let rest for 20-30 minutes. While dough is resting, move oven rack to lower middle position and preheat oven to 450°F. Shred the mozzarella cheese and set aside. Combine parmesan and spices in a small bowl and set aside for the topping.

- **1 T. EVOO for Drizzling over the Dough**
- **8 oz. Freshly Grated Mozzarella (whole milk mozzarella is best, but any will do)**
- **3 T. (24g.) Grated Parmesan Cheese**
- **1 t. Low FODMAP Garlic Replacer (or 1/4 t. garlic powder)**
- **1/4 t. Dried Oregano**
- **1/4 t. Dried Basil**
- **Pinch of Salt & Pepper**



4). When dough is done resting and oven is up to temp, remove the cover and bake for 10 minutes. When timer beeps, remove pan from oven, and top evenly with shredded mozzarella. Turn pan 180 degrees and bake for another 7-10 minutes until cheese is golden and bubbly. My oven takes exactly 18 minutes of total bake time, but if your oven temp isn't exact you may have to give or take a couple of minutes. Remove bread from oven and sprinkle the parmesan spice mixture all over. Carefully remove bread from pan to a cutting board, using a large metal spatula. Cut into 16 equal sticks and serve with pizza sauce for dipping. Enjoy!