

## Mary Schoen Petersen

---

**From:** jantooker@trinityumc-linc.org  
**Sent:** Monday, July 01, 2002 9:46 AM  
**To:** schoenpetersen@insightbb.com  
**Subject:** RE: recipe

>wanted to get the recipe for your bread sticks. I liked the dough  
>better  
>than when I make it in the bread machine, so I wanted to compare.  
>Thanks!

That's quite a compliment! I will try the recipe by memory, which I usually make it that way anyway because I make it so often. It's the same recipe I use for pizza dough.

1 c. very warm water  
1 pkg. yeast (1/3 of an envelope that is already divided into 3 packets)  
3 c. flour  
1 tsp. salt  
3 Tbsp. oil

Add the yeast to the water and mix. Let it stand a minute while you: Measure flour into mixing bowl (I use the middle size Tupperware bowl, the one that uses an 'X' seal) and add the salt to the flour. Then add the oil to the yeast water and mix together, then add it to the flour/salt. Stir together until flour is all moistened; turn onto floured counter top and knead about 5 minutes or so (I never actually time it, I just knead in the flour and when I have a nice ball of dough I quit.) Return it to the Tupperware bowl and apply the seal & burp it. Set this in hot water in the sink (at least 2 inches deep, so the bowl floats) until the seal pops off, about 20 minutes. For bread sticks, grease (spray) a small jelly roll pan (I think about 10 X 15 inches?) and press the dough into pan, trying to get it level on top. Brush on melted butter (for this size pan I use about 2 Tbsp) or margarine, then either put on some grated mozzarella or some cinnamon sugar mixture. I like to cut it with a utensil that is a broad scraper type thing, because it cuts with a straight down motion rather than drawing a knife across the dough. And I do cut it before baking because it lets some of the butter etc. get down in between the pieces which helps flavor, I think. Then I bake it at 500 degrees (yes, that's very hot) for about 8 minutes. This is my same recipe for pizza dough, and same baking instructions, only just change the toppings and I don't cut the pizza before baking like I do the bread sticks. In fact we just make a double recipe and use half of it for the pizza and half for the bread sticks.

>More later. Remind me to tell you about Nathan teaching me to play  
>chess  
>tonight! :-) And our summertime adventure Friday night with a hot  
>air  
>balloon! :-)

Sounds exciting!

I may try to take Wed. off this week because I worked so much last week. We'll see.

Love, Jan