

## **Bread Sticks**



## **Ingredients:**

- ½ recipe pizza dough
- 2 tablespoons softened salted butter
- 2 cloves garlic, finely minced
- ¼ cup grated parmesan cheese
- ¼ pound grated mozzarella cheese
- salt & pepper, if desired

## Method:

- 1. Preheat oven to 500 degrees with pizza stone inside.
- 2. Mix butter and garlic in a small bowl and set aside.
- 3. Spread pizza dough out into a 12-inch circle on parchment paper.
- 4. Spread the butter and garlic mixture over dough and top with parmesan and mozzarella cheeses.
- 5. Top with a light sprinkling of salt and pepper, if desired.
- 6. Bake 9-10 minutes or until bubbly and golden.
- 7. Remove from oven and cool 1-2 minutes before cutting. Serve hot, with marinara.