

Breadstick Baking Instructions:

Preheat oven to 350°F.

Lightly oil baking sheet.

Cut dough into 8 equal pieces.

Roll each piece into a 12 inch stick and place on baking sheet.

Cover and let rise for approximately 30 minutes at room temperature.

Lightly brush sticks with olive oil and sprinkle with seasoning.

Bake 18-22 minutes or until breadsticks are golden brown.

Let cool before eating.

Roll Baking Instructions:

Lightly oil baking pan.

Cut dough into 9 equal pieces.

Roll each piece into a ball and place in baking pan.

Cover and let rise for approximately 3-4 hours at room temperature.

Preheat oven to 350°F.

Bake 18-22 minutes or until rolls are golden brown.

Lightly brush baked rolls with butter.

Let cool before eating.