Breadsticks

2 ¼ tsp. yeast

1 tsp sugar

1/2 c warm water

¼ c sugar

½ c warm water

1 ½ Tbs. oil

1 egg

½ tsp salt

2 ¼ c flour

¼ c butter, melted

Preheat oven to 400 °F. In your 1 cup liquid measuring cup dissolve yeast, sugar and water. Set aside for 5 mins. to allow yeast to proof. Add oil, egg, salt 1 ½ c flour, sugar and ½ c water in your mixer, add the yeast after proofing. Mix until smooth. Mix in remaining flour to form a soft dough. Take out of mixer and knead until smooth. With your rolling pin, roll into a rectangle until ½ in. thick and using a pizza cutter, cut about 10 pieces. Roll each strip like a snake and hang the dough over your finger in the middle and twist the two ends together. Place on a greased cookie sheet and let rise for about 15-20 minutes. Bake for 10 minutes. Brush with melted butter and sprinkle with cinnamon and sugar