

# Betty's Peppery Braided Breadsticks Recipe



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In this video, Betty demonstrates how to make piping hot and delicious Peppery Braided Breadsticks. These will spice up any meal!

## Ingredients:

11 oz. can refrigerated soft breadsticks

1 egg, well beaten

2 tablespoons paprika (1 tablespoon may be enough for you.)

2 tablespoons seasoned pepper (1 tablespoon may be enough for you.)

cooking oil spray for pan

in a small mixing bowl, beat 1 egg and set aside. Remove the breadsticks and separate them into individual strips of dough. Roll or twist each breadstick into a 12-inch rope. Brush each rope with beaten egg. Twist two ropes together, and pinch the ends to seal them. Repeat this process with the remaining breadsticks. Combine 1 or 2 tablespoons paprika with 1 or 2 tablespoons seasoned pepper and spread on a plate or tray. Roll the egg-brushed braided breadsticks in the pepper mixture, pressing gently to coat well. Place breadsticks on a baking pan that has been sprayed with cooking oil spray. Bake at 375 degrees for about 10 minutes, or until bread is done and tops are golden brown. Serve immediately. These are great with a beef casserole or steak--a new "twist" on a familiar food item!