

# Betty's Butter Sticks Recipe



Uploaded on 7 Jun 2010

In this video, Betty demonstrates how to make Butter Sticks. These are crackers that can be used for any purpose where you would use a butter cracker. They are quick and easy to make, being composed of butter, biscuit baking mix, and water.

Ingredients:

1/3 cup butter

2 cups biscuit baking mix (Bisquick is a common choice; I used Pioneer brand.)

1/2 cup cold water (I used ice-cold water.)

Melt 1/3 cup butter in a 13-inch by 9-inch by 2-inch baking pan. using a fork, stir 2 cups biscuit baking mix and 1/2 cup cold water together in a large mixing bowl. Form dough into a ball, and place it on a floured board. Knead five times. Roll dough into a rectangle with a floured rolling pin. The rolled dough should be about 1/4-inch thick, and about 8 inches wide. Cut the dough lengthwise in half. Cut each half into crosswise strips, each about 4 inches long and 3/4-inch wide. Dip each strip into melted butter in the baking pan. Be sure that both sides of the strip are coated with butter. Arrange strips in pan. Bake at 425 degrees for about 10 minutes, or until golden. These Butter Sticks have a crisp-chewy texture, and a delicious flavor. I served mine with a Hearts of Palm Salad--which I will be uploading tomorrow! I hope you enjoy the Butter Sticks! --Betty :)

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