

"Garlic Knots"

ingredients:

- 1 c. Warm Water
- 1 pkg. or 1 Tb Active Dry Yeast
- 2 tsp. Sugar
- 1/2 tsp. Salt
- 1 Tbs Olive Oil
- 1 tsp. Garlic Powder
- 2 – 2 1/2 cups flour (Bread flour works best, but all-purpose flour will work as well.)
- Garlic Topping
- 2 Tbs. olive oil
- 2 Tbs. butter, melted
- 2 tsp garlic powder
- 1 tsp. parsley
- Sprinkle of Parmesan cheese

directions:

- Dissolve the yeast in the warm water and let rest/proof for about 10 min.
- Add the sugar.
- Combine the flour, garlic powder, and salt in a separate bowl.
- Add the olive oil and yeast mixture to the flour mixture.
- Beat well until a soft dough ball has formed. Knead for a few minutes until smooth and elastic.
- Place dough in a large greased bowl.
- Cover with a cloth and place in a warm place to rise until doubled in volume, about 1 hour.
- Take a small pinch of the dough and roll into a rope about 5 inches long and ½ inch thick.
- Tie the rope into a knot and place on greased baking sheet.
- Repeat until you have used up all the dough, and your baking sheet is full of dough knots.
- Let the dough rest in a warm place until nearly doubled in volume (about 30 minutes)
- Preheat oven to 400° F. Bake for approx. 12-15 min. or until golden.
- While knots are baking, make garlic topping
- After removing knots from oven, while still warm, either brush with garlic coating, or place knots in a large bowl and toss with garlic coating.