

Cheesy Breadsticks



This is a fun and easy recipe that kids love because it lets them show off their culinary creativity. Set out the ingredients and a greased cookie sheet or two, pre-heat the oven, and then let your kids take over!

Prep time: As long as your kids are having fun; Cook time: 10 mins.

Ingredients:

Pre-made breadstick dough (I like Pillsbury, but any brand will do)

Eggs

Assorted cheeses like cheddar, swiss, or Parmesan

Fun extras like garlic powder, poppy seeds, basil, sesame seeds, etc.

Small aluminum pans for mixing ingredients

1. Set out all of the cheeses and extras in small bowls, grease a cookie sheet, and **pre-heat your oven to 375°**. Whisk a couple of eggs and a few drops of water in a bigger bowl and set aside. Call the kids into the kitchen . . .
2. Give each child a pan to **mix their ingredients**. Each child can then create any combination of ingredients they want: cheddar, parmesan, and garlic powder; basil, sesame seeds, and swiss; or whatever - my son insisted on mini M&M's on his!
3. Once the ingredients are mixed, **grab** a breadstick, **dip** it in the egg mixture, **roll** it in the ingredients, **twist**, and lay it on the cookie sheet and you're ready to make another.
4. Once the cookie sheet is full, **bake the breadsticks for ten minutes**. Place the breadsticks in your Thanksgiving Jars or in a basket and put them out on the Thanksgiving table. Of course, these breadsticks smell so good that they may not make it all the way to the table!