

# In the Kitchen with Bradley



Today In Stay & Play We Made Cheesy Breadsticks!

Tools we used: Parchment Paper, Baking Tray, Brush, Knife, Oven

Techniques we practiced: Folding, Pressing, Cutting, Spreading, Dipping

## Ingredients:

(One Roll of Dough Makes 6 Cheesy Breadsticks)

2 Rolls of Pillsbury Pizza Dough

12 Mozzarella sticks

Egg for Egg Wash

Italian Seasoning

Marinara Sauce

## Directions:

\*Preheat oven to 425 degrees

\*Line baking tray with parchment paper

\*Spread out 1 roll of pizza dough

\*Unwrap the mozzarella sticks and place 6 mozzarella sticks ½ inch apart on rolled out pizza dough

\*Use egg wash on the edges and between cheese sticks

\*Fold your dough over the cheese and press down firmly along the edges and between the sticks of cheese

\*Brush the top of the dough with more egg wash and sprinkle with Italian seasoning

\*Bake at 425 for 10 minutes

\*Separate and enjoy dipping them in marinara sauce