



HERBED BREAD STICKS

- 1 Package Hot Roll Mix
- 1/2 Cup Warm Water
- 1 Egg
- 1/2 Cup Sour Cream
- 1 Teaspoon Fennel or Caraway Seed
- 1/2 Teaspoon Italian Seasoning
- Coarse Salt

DIRECTIONS

1. Sprinkle yeast from hot roll mix over warm water in a large bowl; stir to dissolve.
2. Mix in egg, sour cream, seeds, Italian seasoning and flour packet from mix.
3. Place dough in a greased bowl, turning once to coat all sides.
4. Cover and let rise in a warm place until light and doubled, about 1 hour.