

Sesame Bread Sticks

Workstation:

Equipment

Large bowl
Measuring cups
Measuring spoons
Wooden spoon
Lined baking tray
Small saucepan
Baking tray
Rolling pin
Chopping board
Non slip mat
Knife

Ingredients

1 ¼ cups plain flour
2 teaspoons sugar
1 ½ teaspoons baking powder
1/2 teaspoon salt
2/3 cup milk
3 tablespoons nuttelex
2 teaspoons sesame seeds

Method

1. **Preheat** oven to 230°C.
2. In a large bowl, **combine** flour, sugar, baking powder and salt.
3. Gradually **add** milk and stir to form a soft dough.
4. **Turn** onto a floured surface
5. **Knead** gently 3-4 times.
6. **Roll** into 25cm x 35cm rectangle
7. **Cut** into breadsticks.
8. **Melt** the nuttelex
9. **Place** melted nuttelex into the baking tray
10. **Place** breadsticks in nuttelex and turn to coat.
11. Sprinkle with sesame seeds.
12. **Place** on lined baking tray
13. **Bake** until golden brown, 14-18 minutes.
14. **Serve** warm.