

Homemade Cheesy Breadsticks - Pizza Dough Perfection

Cheesy Breadsticks Made from Pizza Dough - Buttery, Golden & So Dippable



OVEN
400°F

TIME
15 min

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INGREDIENTS

- 1 batch pizza dough (store-bought or homemade)
- 2 tbsp olive oil
- 1 $\frac{1}{2}$ cups (180g) shredded mozzarella cheese
- 2 tbsp grated Parmesan cheese
- 1 tsp garlic powder
- 1 tsp dried oregano
- ... tsp salt
- ... tsp black pepper
- Marinara sauce, for dipping (optional)

DIRECTIONS

- 1. Preheat Oven:** Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper for easy removal and cleanup.
- 2. Roll Out the Dough:** Roll your pizza dough into a rectangle about $\frac{1}{8}$ inch thick on a lightly floured surface. Transfer it to the prepared baking sheet.
- 3. Add the Seasoned Oil:** Brush the dough generously with olive oil. Sprinkle on garlic powder, oregano, salt, and black pepper for flavor in every bite.
- 4. Add the Cheese:** Top with an even layer of mozzarella, then finish with grated Parmesan. Press down lightly so it sticks.
- 5. Cut Before Baking:** Using a sharp knife or pizza cutter, slice the dough into 1-inch wide strips. You can leave them connected for a pull-apart effect or space them slightly apart.
- 6. Bake:** Bake for 12-15 minutes, or until the cheese is bubbly and the edges of the dough are golden brown.
- 7. Serve & Dip:** Let the breadsticks cool for a few minutes. Separate the strips and serve warm with marinara sauce on the side for dipping.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-cheesy-breadsticks-pizza-dough-perfection/>