

Thin and Crispy Garlic Bread Sticks: The Best Homemade Italian-Style Side

Garlic Bread Sticks (Thin & Crispy)



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1/2 cup milk, lukewarm
- 1/4 cup water, lukewarm
- 1 teaspoon active dry yeast
- 2 teaspoons sugar
- 5 1/2 tablespoons butter, softened and divided
- 1 tablespoon garlic, minced
- 1/2 tablespoon dried oregano
- 1 teaspoon salt
- Black pepper, to taste

DIRECTIONS

1. In a mixing bowl, combine the lukewarm milk, lukewarm water, and active dry yeast. Let the mixture sit for 5 to 10 minutes, or until it looks foamy.
2. Add the flour and salt, then mix until a dough begins to form.
3. Add 1 tablespoon of the softened butter and knead the dough for 8 to 10 minutes until it becomes smooth, soft, and elastic.
4. Cover the bowl and let the dough rise for 1 hour, or until doubled in size.
5. Punch down the dough and roll it out thin on a lightly floured surface.
6. Cut the dough into long, thin sticks. This is important for achieving the crisp texture.
7. Arrange the sticks on a baking tray and let them rest for 15 minutes.
8. Melt the remaining butter and stir in the minced garlic, oregano, a little extra salt, and black pepper.
9. Brush the garlic butter generously over the bread sticks.
10. Bake at 350°F for 15 to 18 minutes, or until golden and slightly crispy.
11. Brush once more with garlic butter right after baking and serve hot.
12. The second brush of garlic butter adds a final layer of flavor and gives the bread sticks that irresistible glossy finish.

SWAPS & NOTES

This recipe is easy to customize depending on your preferences and what you have on hand.

Flour: All-purpose flour gives a tender bite, but bread flour can be used for a slightly chewier texture.

Garlic: Fresh minced garlic gives the best flavor, though garlic powder can work in a pinch.

Butter: Salted or unsalted butter both work.

TIPS FOR SUCCESS

Be sure your milk and water are lukewarm, not hot.

If the liquid is too hot, it can affect the yeast and prevent the dough from rising properly.

Roll the dough evenly so the bread sticks bake at the same rate.

If some are much thicker than others, a few may stay soft while the thinner ones crisp up faster.

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

Original recipe: <https://chefmaniac.com/thin-and-crispy-garlic-bread-sticks-the-best-homemade-italian-style-side/>