

## Cheesy 'Witch Finger' Breadsticks



### Ingredients:



- 1 loaf of frozen bread dough, thawed and raised
- 1 cup [Hiland Dairy Salted Butter](#), melted
- 1 tablespoon garlic, minced
- 1 (8-ounce) package [Hiland Dairy Mozzarella Shredded Cheese](#)
- 1/2 teaspoon Italian seasoning
- 1/4 teaspoon salt
- 1 small bag of nuts (cashews or almonds)

## Directions:

Preheat oven to 400 F.

In a pie dish, whisk together the melted butter and garlic. Next, pour the cheese into a separate pie dish. Set both aside.



Roll out dough into an 8×11-inch rectangle on a cleaned, floured work surface.



Cut dough vertically into even strips, then horizontally across the middle.



Roll each strip until slightly rounded.

Dip each strip into the butter mixture.



Roll each strip into the cheese using your fingers to help coat completely.



Place each dough strip onto a parchment-lined baking sheet.



Sprinkle with Italian seasoning and salt.

Press a nut into the tip of each finger to create a “fingernail.”

Slightly pinch the dough around the nut to secure it during baking.



Bake for 10 minutes for softer breadsticks, or bake for 12-14 minutes for crispier breadsticks.