

Soft Garlic Knots

Dough Ingredients:

- 3 cups unbleached, all-purpose flour
- 1/4 cup dry milk
- 3 tablespoons instant potato flakes
- 1 tablespoon sugar
- 2 teaspoons instant yeast
- 1 1/4 teaspoon garlic salt
- 2 tablespoons olive oil
- 1 cup lukewarm water

Glaze:

- 3 cloves peeled, crushed garlic
- 4 tablespoons melted butter
- 1/2 teaspoon Italian seasoning

Whisk dry ingredients together. Stir in olive oil and water, then mix and knead by hand, mixer or bread machine, additional water or flour as necessary, until the dough is smooth and elastic. Place in lightly greased bowl and let rise till doubled in bulk, approximately one hour.

After dough is risen, punch down and divide into 16 pieces and roll each piece into an 11 inch rope. Tie each rope into a knot, tucking the loose ends into the center. Place the knots on a lightly greased baking sheet, cover and let rise until puffy-looking, about 45 minutes.

Whisk together the melted butter, garlic and Italian seasoning for glaze. Set aside. Bake knots at 350 degrees for 15-20 minutes, until very lightly browned. Remove knots from the oven and drizzle or brush them with the glaze. Sprinkle lightly with parmesan cheese, if desired. Best when warm.

Yield: 16 garlic knots