

Cinnamon Sugar Breadsticks



Watch the cook-a-long video

www.ukharvest.org.uk/cinnamon-sugar-breadsticks

Ingredients

4 slices of bread (preferably stale)

60g butter or vegetable oil

4 tbsp sugar

1 tsp cinnamon

Serves 4



Method

1. Turn your oven to 180°C/160°C fan/gas mark 4.
2. Cut bread slices into strips about the width of your finger and place them into a mixing bowl.
3. Melt your butter – you can either do this in a heat proof bowl in the microwave, or, in a pan on the hob.
4. Pour the melted butter over the bread, along with the sugar and cinnamon. Mix together, until the bread sticks are fully coated.
5. Scatter the coated breadsticks on a baking tray and place in the oven for 8-10 minutes, until golden brown. Remove from the oven and allow to cool for 5-10 minutes.

Swaps

If cinnamon isn't your thing, just remove.

To make savoury sticks, swap the sugar and cinnamon for grated cheese and spices (such as smoked paprika or cumin)

Tips

If you've got greaseproof paper, line your tray to prevent them sticking.

Store in an airtight container for up to 5 days.