

Campfire Breadsticks

Servings: 12 breadsticks

Prep Time: 10 mins

Cook Time: 5 mins

Total Time: 15 mins

Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 5 tablespoons granulated sugar
- 1 teaspoon salt
- ¼ cup olive oil
- ⅔ cup water



Instructions

1. In a bowl, mix together the flour, baking powder, sugar and salt. Add olive oil and water and mix until the dough is smooth. Use immediately or chill in a fridge or cooler for up to one week for future use.
2. When ready, portion the dough into 12 equally sized balls. Roll each ball into a thin rope and pull to be about one inch wide and eight inches long. Wrap around a thin but sturdy stick, clean of any visible dirt.
3. Place end of stick over a fire, rotating it so that the bread cooks evenly. It will cook better over the coals of the fire, rather than direct flames. Be careful not to burn. The bread should be ready in about 5 minutes. Eat immediately.