



Baker's Quality® Recipe

Garlic Knots

Ingredients

BQ® Dough Balls or BQ® Fresh Frozen Crust

BQ® Garlic Spread

BQ® Pizza & Stromboli Seasoning

Instructions

1. Thaw dough in the refrigerator overnight.
2. Cut dough into 2 oz. pieces, roll them into 4-5 in. ropes, and tie them into knots.
3. Place the knots on a sheet pan lined with parchment paper and brush them generously with Garlic Spread and sprinkle on Pizza & Stromboli Seasoning.
4. Cover and allow knots to rise in a warm place for about an hour.
5. Bake them until they are lightly browned, then brush lightly again with warm Garlic Spread.

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