

Homemade Garlic Knots

Learn to make perfect homemade garlic knots with our easy recipe. Soft, buttery, and packed with garlic flavor - ideal appetizer or side dish!

150	20	170	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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Ingredients

- 1 pack yeast
- 1 cup water
- 2 tbsp olive oil
- 3 cup flour
- 1 cup unsalted butter
- 5 clove garlic
- 2 tbsp parsley
- 1 tbsp salt

Instructions

- 1 Prepare the yeast**

Dissolve 1 pack of yeast in 1 cup of warm water (around 110°F/43°C) in a large bowl. Let sit for 5 minutes until the mixture becomes foamy and bubbly.
- 2 Make the dough**

Add 2 tablespoons of olive oil and 3 cups of flour to the yeast mixture. Stir with a wooden spoon until a shaggy dough forms and no dry flour remains.
- 3** Turn the dough onto a lightly floured surface and knead for 6-8 minutes until the dough becomes smooth, elastic, and springs back when poked.
- 4 First rise**

Place the dough in an oiled bowl, cover with a damp kitchen towel, and let rise in a warm place for 1-2 hours until doubled in size.
- 5 Prepare for baking**

Preheat oven to 375°F (190°C). Line a large baking sheet with parchment paper.
- 6 Shape the knots**

Punch down the risen dough and divide into 12 equal pieces on a floured surface. Roll each piece into a 10-inch rope, then tie into a loose knot with about 1 inch of rope on each end.
- 7** Place the shaped knots on the prepared baking sheet, spacing them 2 inches apart.

8 Make garlic butter

Melt 1 cup of butter in a small saucepan over medium heat. Add 5 minced garlic cloves and cook for 1-2 minutes until fragrant but not browned. Remove from heat and stir in 2 tablespoons of chopped parsley and 1 tablespoon of salt.

9 Bake the knots

Bake for 15-18 minutes until the knots are golden brown on top and sound hollow when tapped.

10 Finish and serve

Remove from oven and immediately brush the hot knots generously with the garlic butter mixture. Serve warm.

Tips

Use room temperature water (around 105°F) when activating yeast - water that's too hot will kill the yeast, while cold water won't activate it properly.

Don't skip the rising time, even if you're in a hurry. Proper fermentation develops flavor and creates the light, airy texture that makes garlic knots special.

When shaping knots, work gently and don't pull the dough too tightly. The knots should be loose enough to allow for expansion during baking.

Make extra garlic butter - you'll want to brush the knots generously both before and after baking for maximum flavor impact.

Let the garlic cook gently in the butter for 1-2 minutes to mellow its sharpness, but don't let it brown or it will become bitter.

Line your baking sheet with parchment paper to prevent sticking and make cleanup easier.

Serve immediately while warm, or keep them warm in a low oven covered with foil until ready to serve.

For extra flavor, add a pinch of garlic powder to the dough itself, creating layers of garlic flavor throughout.