

HALLOWEEN WITCH FINGERS BREADSTICKS
<https://www.kitchentreaty.com/witchs-finger-breadsticks/>



Possibly the creepiest breadsticks ever!!

Halloween is here and we have found this creepy that we would like to share with you and your families!!

There are two ways to make delightfully creepy witches' fingers breadsticks - use either sliced almonds for the fingernail or go for pepper for a nut-free version. Mani-pedi, anyone?

Ingredients:

One roll of refrigerated soft breadsticks dough

1 large egg (beaten (optional))

Tomato sauce for serving/dipping (optional)

For the fingernails:

Sliced almonds

OR

Red and green bell peppers (cut into narrow triangles)

About 1/4 cup cream cheese or vegan cream cheese

Instructions:

1. Preheat the oven to 180 degrees, or, if the temperature on your package of refrigerated breadstick dough indicates a different temperature, follow the temperature on the package. Line a large baking sheet with parchment paper.
2. Unroll the breadsticks and using a pizza cutter, slice each breadstick in half vertically and again horizontally. Each breadstick should be about 8 or 9 centimeters long and 2-3 centimeters wide.
3. Roll the dough a bit to round it a bit/give it more of a finger shape. Lay it on the baking sheet.
4. Using your thumb, press down on the narrowest tip of each breadstick. If using almonds, press a sliced almond onto each tip. If using peppers, you'll add them AFTER the breadsticks have baked.
5. Now, you can grab the pizza cutter or a bread knife and press a three or four horizontal lines into the middle of the breadstick and stick 'em in the oven already!



6. Bake for 10-12 minutes, until puffy and starting to brown on the top. But again, if the label on your breadsticks indicates a different time, I recommend going by that time and just checking them often.
7. Let cool for about 5 minutes on the baking sheet.
8. If adding pepper for the fingernails, after they've cooled, dab the tip with a bit of cream cheese and stick the bell pepper on.

9. Arrange on a plate or in mini mason jars filled with tomato sauce.
Bloooody!

