

**HALLOWEEN WITCH FINGERS BREADSTICKS**  
<https://www.kitchentreaty.com/witches-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!

