



Salty Bones

It wouldn't be Halloween without a skeleton -- in this case, one that's been reassembled into a pile of tasty bones to pick.

Ingredients:

11oz tube of refrigerated breadstick
Coarse salt

Directions:

1. Unroll a tube of refrigerated breadstick dough and separate the rectangular pieces.
2. Working with one piece at a time, stretch the dough to lengthen it a bit and then use kitchen scissors or a knife to cut a 1 1/2-inch slit in the center of each end.
3. Roll or shape the resulting four flaps of dough into knobs that look like the ends of a bone.
4. Place the dough bones on an ungreased baking sheet, spacing them a few inches apart, and sprinkle on a little coarse salt. Bake the bones until they are light golden brown, about 12 minutes.



Source: Family Fun Magazine