



Halloween Witch Fingers

Makes: 24 fingers

Prep Time: 20 minutes Cook Time: 12-15 minutes

Total Time: 35 minutes

18 blanched or Marcona almonds, halved lengthwise (See Chef's Note)

Red food coloring

13.8 ounce Pillsbury Pizza Crust Classic (can be found in the refrigerator aisle by the crescent rolls)

2 tbsps baking soda

1 large egg

Sea salt, for sprinkling

Place a small amount of food coloring in a shallow bowl and, using a paintbrush, color the rounded side of each split almond. Set aside to dry.

Preheat oven to 450°F. Bring 3 quarts of water to boil in a 6-quart saucepan. Reduce the heat to simmer and then add baking soda. Spray a baking sheet with cooking spray and set aside.

Unroll the package of pizza crust on a cutting board. Divide the dough into 24 equal pieces. Working with one at a time, form it into a ball and then roll it between the palms of your hands or on a lightly floured work surface until it's a "finger" shape, 3 to 4 inches long. Pinch dough in two places to form knuckles.

When 12 fingers are formed, transfer to simmering water. Poach for 1 minute. Using a slotted spoon, transfer fingers to the prepared baking sheet. Repeat with the remaining fingers.

Beat egg with 1 tablespoon water. Brush pretzel fingers with egg wash. Using a sharp knife, lightly score (cut a small line) each knuckle about 3 times. Sprinkle with sea salt. Position almond nails, pushing them into dough to attach.

Bake until golden brown, 12 to 15 minutes. Let cool on wire rack.

Chef's Notes:

When you split the almonds, some will halve easily, and others won't. You can trim off the inside of one half to flatten it. I have included extra almonds in the quantities in case you need them.

If you are using Marcona almonds, use a paper towel to wipe some of the oil off before trying to paint them.

Fingers are best eaten the same day; or store, covered, up to two days at room temperature. Crisp them up, if desired, in a 350°F oven for 5-10 minutes.