



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.