

FUNNY BONES!



Ingredients

For the dough:

- 1 tsp instant yeast
- 3/4 cup water
- 1/4 tsp sugar
- 1 3/4 cups all purpose flour (plus more for kneading)
- 1/2 tsp salt

Additional Ingredients:

- Cooking spray
- A shake of salt, pepper, garlic powder, oregano, paprika, and parmesan cheese
- 2 Tbsp melted butter
- 1/4 cup of your favorite dipping sauce



Instructions

- ☛ **Preheat** oven to 450 degrees F.
- ☛ **Heat** water in a microwave safe bowl for 20-30 seconds. Check the temperature with a thermometer to make sure the water is about 110 degrees F.
- ☛ Add yeast and sugar into the warm water and **mix** with a whisk.
- ☛ Let the mixture sit for 8 minutes.
- ☛ In a separate mixing bowl, **combine** flour and salt
- ☛ After 8 minutes, add the yeast mixture to the flour mixture and **stir** with a wooden spoon until the mixture forms a ball.
- ☛ Place dough on a lightly floured surface and **knead** for 2 minutes. Add flour as needed if the dough feels a bit sticky.
- ☛ **Form** the dough into a ball and **pinch** at the bottom. Dough can be used immediately or left to **rest** under a kitchen towel until pizza ingredients are ready. Lightly **flour surface** again and **stretch** out the dough using floured hands or a lightly floured rolling pin.

To Make the Funny Bones:

- ✿ **Spray** a cookie sheet with cooking spray to avoid sticking
- ✿ On a floured cutting board, **cut** the rolled out dough into 1 inch by 6 inch strips. Using a safety knife, cut a one inch line down the middle of each end of the dough strip.
- ✿ **Roll** each dough flap into a ball to resemble a bone
- ✿ You may need to **stretch** the bones out after they are shaped.
- ✿ **Transfer** to sprayed cookie sheet cookie sheet
- ✿ Using a pastry brush, **brush** on melted butter over the top of each bone.
- ✿ **Sprinkle** all the bones with salt, pepper, garlic powder, oregano and parmesan cheese.
- ✿ **Bake** at 450 Degrees for about 12 minutes or until the bones are golden brown
- ✿ Remove from the oven and let the bones **cool** for 5 minutes
- ✿ Eat your funny bones with your favorite dipping sauce. Pizza sauce is perfect and looks like bloody bones!

✿ Happy Halloween!