

NEW HOLLAND TREATS

Salty Bones

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You will need:

- 1 tube of refrigerated breadstick dough (we used an 11-ounce tube to make 12 bones)
- Coarse salt

Instructions:

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.

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