

Dem Bones

This recipe is a great example of taking an everyday favorite and reimagining it as a creepy Halloween treat. Let it inspire you to revisit your own recipe cards with a twisted spirit.

Makes approximately 32 breadsticks
Preparation time: 1 hour 45 minutes

- 2½ tsp. active dry yeast
- 1 tsp. sugar
- 1 cup warm water
- 1½ tsp. grated lemon zest
- 1 tsp. salt
- 2½ tsp. finely chopped fresh rosemary
(or 2 tsp. crumbled dried rosemary)
- 2 Tbsp. olive oil plus 1 tsp., divided
- 2½ cups all purpose flour
- Cooking spray
- 1 jar marinara sauce for dipping



1. In a large bowl, sprinkle yeast and sugar over warm water. Let stand until foamy, about 5 minutes.
2. Add lemon zest, salt, rosemary, 2 Tbsp. oil and 1½ cups flour. Beat with an electric mixer about 3 to 5 minutes, until dough is glossy and stretchy. Slowly add 1 cup more of flour, enough to form a soft ball of dough.
3. Place dough onto a lightly floured surface and knead until smooth and springy—about 10 minutes—adding more flour as needed to prevent sticking. Or use an electric mixer with a dough hook on high until dough pulls away from the bowl and is springy—about 5 to 7 minutes—adding flour 1 tablespoon at a time as needed to prevent sticking.
4. Turn dough out onto a generously floured flat surface. Pat into a 6-inch square. Brush dough with remaining 1 tsp. olive oil and cover with plastic wrap. Let rise until puffy, about 45 minutes.
5. Spray 3 large cookie sheets with cooking spray and coat with flour, tapping off excess. Using a sharp knife, cut dough lengthwise into 4 equal sections.
6. Working with 1 section at a time, cut dough into 8 equal pieces. Stretch each piece to about 10- to 13-inches long. Form the ends of each piece into 2 rounded shapes so that it looks like a long cartoon dog bone. Place on a floured cookie sheet.
Tip: Vary the lengths of each piece so your bones don't all look the same.
7. Repeat Step 6 with the remaining dough, placing the bones on the baking sheets about 2 inches apart.
8. Bake in a 350° oven 20 to 25 minutes or until golden brown. Rotate baking sheets after 10 minutes for even browning. Cool on wire rack.
9. Serve with marinara as a “bloody” dipping sauce.

Tip: These can be made ahead of time and frozen. Thaw them out in a warm oven on the day you need them.

