
Skeleton Bread

Ingredients

Frozen bread dough
1 egg, beaten
1 T water
1 T poppy seeds

Procedure

Thaw and let bread rise according to manufacturer's instructions. Punch down dough and divide in half. Set 1 half aside. Cut remaining ½ into thirds. With 1 of the thirds, form head shaped like a light bulb. With scissors, cut eyes, nose and mouth. Place head at end of greased 17"x11" rimmed baking sheet. Shape second third into 3" long triangle; place point down, below head to form body. Divide remaining third of dough into 7 pieces; roll into sausages. Arrange 3 on each side of upper body for ribs. Use remaining piece for neck. Halve reserved dough. With 1 half, make 4 logs for upper and lower legs and attach to body. With the remaining dough, make 4 logs for upper and lower arms and attach at shoulders. With remaining dough, make 2 small and 2 large triangles for hands and feet. With scissors, make 4 cuts at broad ends of triangles for fingers and toes and attach to arms and legs. Cover and let rise for 30 minutes. Whisk egg with water; brush some over joints, pressing to seal. Brush entire skeleton with remaining egg wash and sprinkle with poppy seeds. Bake in 375°F oven for about 15 minutes or until golden.

