

The logo for Kids Co. features the word "kids" in a playful, rounded font. The letters are primarily yellow with blue outlines and are set against a white background that resembles a piece of paper with a green border.

Halloween Mask Bread

1 can (13.8 oz) Pillsbury® refrigerated classic pizza crust
3 tablespoons butter or margarine, melted
3 tablespoons sugar
1 teaspoon ground cinnamon
Assorted rolls (0.5 oz each) chewy fruit snack (any flavor)
1 cup caramel apple dip (from 16-oz container)
Sliced apples

Heat oven to 400°F. Onto ungreased cookie sheet, unroll dough; brush dough with 2 tablespoons of the melted butter. In small bowl, mix sugar and cinnamon; sprinkle 2 tablespoons evenly over dough. Fold short sides of dough to meet in center, overlapping slightly; shape into 10x11-inch oval for mask. Brush with remaining 1 tablespoon melted butter; sprinkle with remaining cinnamon-sugar.

Use 1 1/2-inch round cookie cutter to cut 2 holes for eyes, and 2 1/2-inch round cookie cutter for mouth; removed top layer of dough from cutouts and discard. Push crumpled-up pieces of foil into holes to keep them from closing.

Bake 12 to 15 minutes or until light golden brown. Cool completely, about 30 minutes; remove foil. Remove mask to serving platter.

Cut out face from fruit snack to place on bread.

Spoon caramel apple dip into small serving bowl. Place bowl in mouth cutout of mask. Serve immediately with apple slices.

Makes 8 servings

Submitted by Kids Co. on Mercer Island



