JANE SMITH LIFESTYLE

Witch Fingers

Cook: 20–25 min | Serves: 18–20



Savory sausage witch fingers wrapped in flaky puff pastry, seasoned and finished with toasted almond fingernails.

Ingredients

- 1 sheet thawed puff pastry (from a 17.3 oz box)
- 1 package (14 oz) cocktail sausages or small hot dogs (about 18–20 pieces)
- ¾ cup sliced almonds
- 1 tablespoon sesame seeds
- ½ teaspoon garlic powder
- ¼ teaspoon paprika
- ¼ teaspoon black pepper
- 1 tablespoon olive oil
- Flour for dusting
- Small bowl of mustard or sriracha for serving

Directions

1. Preheat your oven to 400°F.
2. Line two baking sheets with parchment paper.
3. In a small bowl, combine the sesame seeds, garlic powder, paprika, and black pepper. Set aside.
4. Pat the sausages dry. Lightly brush each one with olive oil.
5. Roll each sausage in the sesame-spice mixture until coated on all sides.
6. Dust your work surface with flour and unfold the puff pastry. Let it relax for 2–3 minutes.
7. Cut the pastry into strips about ½ inch wide. Wrap each seasoned sausage by spiraling a pastry strip

around it from bottom to about three-quarters of the way up, leaving the top portion exposed.

8. Arrange the wrapped sausages on the prepared baking sheets, leaving space between them.
9. Insert one almond slice into the top of each sausage at an angle to create a fingernail.
10. Bake for 20–25 minutes until the pastry is deep golden brown and the almonds are toasted.
11. Remove from the oven and let cool for a few minutes before transferring to a serving platter.

Jane's Note

Use whole almond slices rather than slivers—they look more like actual fingernails and hold up better during baking. If your almonds slide off during cooking, push them back in while the pastry is still warm.

Storage: Keep leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in a 300°F oven for about 8 minutes.

Find more recipes at janesmithlifestyle.co