Breadstick bones with a tray-spacing diagram

A bone-shaping diagram and dough-label baking worksheet. Use the free printable with the steps below. Compare the optional supply only if you need it.

Materials: Refrigerated breadstick dough; flour if its label requires it; optional Parmesan and dried herbs; suitable baking tray; pizza sauce for dipping

1. Plan the dough and tray

Read your dough label and the linked Pillsbury recipe before starting. Count the portions you need, then sketch the positions on the tray planner. The illustration is a shaping reference, not a promise of an exact yield from a different dough.

2. Form one continuous bone

Lengthen a dough rope gently, then tie a loose knot near each end. Keep the center joined and avoid a very thin neck. Set the bones apart on a suitably prepared tray so the dough has room to expand.

3. Bake using the actual recipe

Use the recipe and dough instructions for topping, temperature and baking. Check the centers as well as the color. Serve with a separate bowl of suitable dipping sauce; do not put the printed shaping sheet on the tray.

Source / recipe: Pillsbury Breadstick Bones

Keep perishable food cold and follow actual recipe, food and container instructions. Use the worksheet to organize ingredients and serving arrangements.

Your printable workspace

Sketch / measure your own layout



Dough rope

Loose end knots

Space on the tray

Dough / recipe / portions

Tray dimensions / spacing / batches

Label temperature / baking directions

Use suitable items you own. Check exact recipe, material and product directions.