Mummy mini flatbreads for a Halloween tray

Printable topping layout and dough-instruction checklist. Use this planning sheet with the full guide.

1. Gather the four flatbreads

For four small ready-baked flatbreads, set out pizza sauce, mozzarella cut into narrow strips and eight black-olive slices. Use a suitable food-safe liner on the baking sheet. Raw dough needs its own tested recipe and cooking instructions.

2. Build the mummy faces

Spread a thin layer of sauce, leave a border, and overlap cheese strips loosely. Leave a gap near the top for two olive eyes. Keep the bread flat and do not overfill it.

3. Bake and serve

Use the ready-baked flatbread package's oven temperature and timing for a topped flatbread. Watch the first batch and remove when the cheese melts and the base is hot. Use oven mitts; supervise cutting. The illustration is a styling concept, not a test bake.

Keep perishable food cold, follow actual food and container directions, and check ingredients and guest needs. Use the worksheet to organize ingredients and serving arrangements. Full instructions: figurenook.com/guides/mummy-mini-flatbreads-for-a-halloween-tray/

Your printable workspace

Guest count / goal:

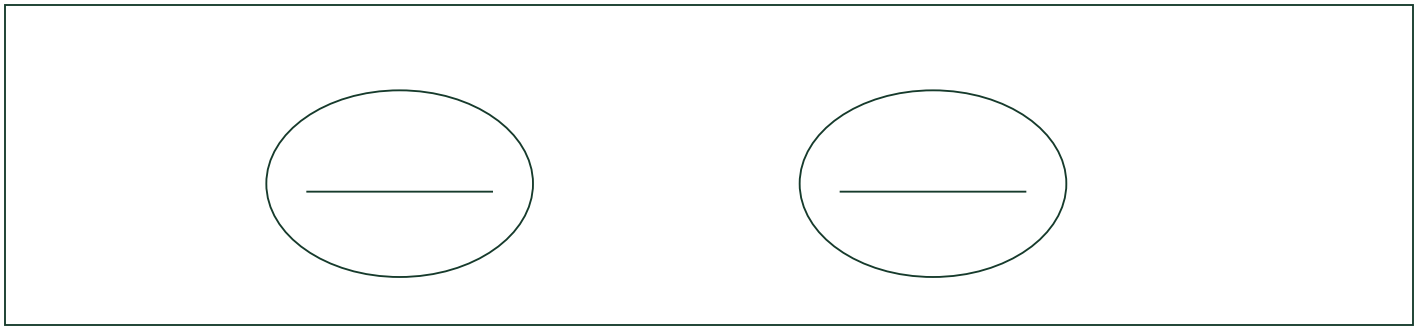
Measurements / quantities:

Items already owned:

Optional supplies needed:

Important checks / next action:

Sketch your actual layout (not a product dimension drawing):



Buying an item is optional. Use safe, suitable items you already own.