

Taste That!

Spooky Witches Fingers



Prep Time: 35 Minutes

Cook Time: 20 Minutes

Ready In: 1 Hour 15 Minutes

Servings: 60

"Almonds act as fingernails and red decorating gel as blood for these finger-shaped cookies that will provide a great treat for any Halloween party."

INGREDIENTS:

1 cup butter, softened

1 cup confectioners' sugar

1 egg

1 teaspoon almond extract

1 teaspoon vanilla extract

2 2/3 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon salt

3/4 cup whole almonds

1 (.75 ounce) tube red decorating gel

DIRECTIONS:

1. Combine the butter, sugar, egg, almond extract, and vanilla extract in a mixing bowl. Beat together with an electric mixer; gradually add the flour, baking powder, and salt, continually beating; refrigerate 20 to 30 minutes.
2. Preheat oven to 325 degrees F (165 degrees C). Lightly grease baking sheets.
3. Remove dough from refrigerator in small amounts. Scoop 1 heaping teaspoon at a time onto a piece of waxed paper. Use the waxed paper to roll the dough into a thin finger-shaped cookie. Press one almond into one end of each cookie to give the appearance of a long fingernail. Squeeze cookie near the tip and again near the center of each to give the impression of knuckles. You can also cut into the dough with a sharp knife at the same points to help give a more finger-like appearance. Arrange the shaped cookies on the baking sheets.
4. Bake in the preheated oven until the cookies are slightly golden in color, 20 to 25 minutes.
5. Remove the almond from the end of each cookie; squeeze a small amount of red decorating gel into the cavity; replace the almond to cause the gel to ooze out around the tip of the cookie.

Instead of using decorator gel, you can dip each almond in strawberry jam, and press them into the raw "finger" tip before baking... produced very gory results

You can skip the red food coloring and use raspberry jam to hold the "nails" on. Two cautions, 1) you have to roll out the fingers SMALL and THIN or you'll get monster fingers--a raw cookie the length and thickness of your pinky will be the size of your middle finger upon baking--and 2) the salt is better left out, or you'll also get monster fingers. They will rise just fine, look and taste perfect without the salt.