

# HALLOWEEN

## WITCHY FINGERS

### INGREDIENTS:

- 1 cup softened unsalted butter
- 1 cup icing sugar
- 1 egg
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract
- 2 3/4 cups plain flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 3/4 cup whole almonds
- Few drops of green food colouring if you want your fingers 'mouldy'
- 1 tube red or black gel



### METHOD:

1. In a bowl, beat butter, sugar, egg, almond and vanilla extract.
  2. Slowly beat in flour, baking powder and salt.
  3. Add a few drops of green food colouring now, if you want the mouldy effect.
  4. Cover and refrigerate the dough for 30 minutes.
  5. Remove from fridge and roll heaped tablespoons of dough into finger shapes for each cookie.
  6. Squeeze the dough to create knuckles and use a toothpick to make finger creases.
  7. Make an indentation with your finger at the end of each cookie where the nail will go and fill with a squeeze of red or black gel.
  8. Press the almond into the nail spot so the red gel oozes out slightly on the sides.
  9. Place on lightly greased baking sheets or trays lined with baking paper.
  10. Bake in a 160C oven for 20-25 minutes or until golden. Place on racks to cool.
- Makes about 28 fingers.