

Spooky Witches Fingers

Written by Gallupsun Staff
Friday, 03 November 2023 06:26



Prep Time: 35 minutes

Cook Time: 20 minutes

Additional Time 20 minutes

Total Time: 1 hour 15 minutes

Yield: 60 cookies

Ingredients

- 1 cup butter, softened
- 1 cup confectioners' sugar
- 1 large egg
- 1 teaspoon almond extract

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- 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

Place softened butter, sugar, egg, almond extract, and vanilla extract in a mixing bowl; beat together with an eclectic mixer until smooth. Gradually add flour, baking powder, and salt, continually beating until combined, refrigerate dough for 20 to 30 minutes.

Preheat the oven to 325 degrees F. Lightly grease baking sheet.

Remove dough from the 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 the cookie near the tip and again near the center of each to give the appearance of knuckles. You can also cut 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 sheet.

Bake in the preheated oven until the cookies are slightly golden in color, 20 to 25 minutes.

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.