

Witch Fingers

Ingredients

- 1 c margarine (softened)
- 1 c powdered sugar
- 1 1/2 t ener-g egg replacer (Mixed with 2 tsp of warm water (equivalent of one egg))
- 1 t almond extract
- 1 t vanilla extract
- 2 2/3 c flour
- 1 t baking powder
- 1/2 t salt
- 3/4 c whole blanched almonds ((one for each finger))
- 1 pk red decorating gel

Instructions

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In a mixing bowl, beat together butter, sugar, EnerG egg replacer/water mix, almond extract and vanilla; beat in the flour, baking powder and salt. Refrigerate covered for 30 minutes. Preheat oven to 325F. Take one quarter of dough at a time from the refrigerator. Break off one tablespoon and roll it into a finger shape. Press an almond firmly into one end for a nail. Squeeze in around the middle of the finger to create a knuckle shape. Using a butter knife, make indents in several places to resemble a finger. Repeat with rest of dough.

Place cookies on a lightly greased baking sheet (or parchment paper) and bake for 25 minutes (or

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until a golden brown on the bottom). Let cool three minutes. Gently lift up the almond; squeeze red decorating gel into the nailbed and press the almond back in place, so gel oozes out from underneath. Add in red gel at the stump end of the fingertip if there's a bit of cave. Remove cookies from baking sheets and let them cool on wire racks.

TIPS:

Make your fingers thin. They plump up and sink down as they bake.

Make a small indentation into the end of the finger where it would've been severed from the hand. You can later squish some red gel in there to make it look like a bloody stump.

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Makes about 30 cookies</p>