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Witch Finger Cookies



Ingredients

Cookie Ingredients:
1 cup butter, softened
1 cup powdered sugar
1 egg
1 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1/2 cup sliced almonds
2 tablepoons Icing Glue (see below)
Icing Glue Ingredients:
1/4 cup powdered sugar
1 teaspoon water

Preparation

1. 1. In a large mixing bowl, beat the butter until smooth and creamy.
2. 2. Add the sugar, egg, and vanilla extract and mix well.
3. 3. Add the flour, baking powder, and salt and beat until completely mixed.
4. 4. Cover the dough and refrigerate for 30 minutes.
5. 5. Preheat the oven to 325°F.
6. 6. With your hands, roll a heaping tablespoon of dough into a finger shape for each cookie. If the dough gets sticky and hard to work with, put it back in the refrigerator for a little while. Place fingers on an ungreased cookie sheet about 3 inches
7. 7. Use a butter knife to make knuckle marks on the finger cookies. Slightly flatten the front of the finger to create a nail.
8. 8. Bake 20-25 minutes, until fingers are slightly golden. Remove from the oven and let cool. Meanwhile, prepare the Icing Glue. Mix together powdered sugar and water in a small bowl until the consistency is similar to that of a paste.
9. 9. Attach almond slice fingernails to the tips of the fingers with Icing Glue. Let glue dry for about 30 minutes.

Cooks Note