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| Food Studies Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  WVSS Block: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

**Halloween Witches Fingers (for 4)**

**Ingredients**

125 ml margarine, softened

125 ml icing sugar

1 egg

5 ml vanilla extract

380 ml flour

5 ml baking powder

2 ml salt

24 almond slivers

25 ml raspberry or strawberry jams

**Method:**

1. Preheat oven to 325 F. Make sure oven racks are in the middle of the oven.
2. In bowl, beat together butter, sugar, egg and vanilla.
3. Beat in flour, baking powder, and salt.
4. Roll heaping teaspoon (5 ml) of dough into finger shape for each cookie. Place on cookie sheet with parchment paper.
5. Press almond firmly into end for nail. Squeeze in centre to create knuckle shape; using paring knife, make slashes in several places to form knuckles.
6. Bake for 20 -25 minutes or until pale golden.
7. Let cool for 3 minutes. Lift up almond; place 1 lm of red jam onto nail bed and press almond back into place, so jam oozes out from underneath.
8. Remove from baking sheets.
9. Yields: 24 cookies