**CREEPY WITCH FINGERS**

**1 RECIPE PER 2-3 PEOPLE / 2 RECIPES PER UNIT**

**MAKES 8 FINGERS**

**![C:\Documents and Settings\hp18203.214-SW-KCGX4W9.000\Local Settings\Temporary Internet Files\Content.IE5\56GETHK0\MC900382563[1].jpg]()Ingredients:**

60 mL margarine, softened

60 mL icing sugar

½ (25 mL) egg

2 mL vanilla extract

175 mL all-purpose flour

1 mL baking powder

1 mL salt

8 whole blanched almonds

Red decorating gel or jam

**Directions:**

1. Check that the oven racks are in the middle position
2. Preheat oven to 325°F. Lightly grease the baking sheet with shortening.
3. In a medium bowl, cream together icing sugar with margarine using a wooden spoon.
4. Add egg and vanilla extract. Mix to combine.
5. In a separate bowl, sift together flour, baking powder and salt.
6. Add the dry ingredients into the creamed mixture and blend with a spoon.
7. Divide the dough into 8 portions. Shape each piece of dough into a finger shape.
8. Press almond firmly onto one end for the nail. Squeeze center to create knuckle shape. Using a paring knife, make slashes in several places to form knuckle.
9. Place on lightly greased baking sheet. Bake for 20-25 minutes or until pale golden colour.
10. Let cool on the baking sheet for 5 minutes.
11. Lift up almond and squeeze a small amount of red decorating gel into nail bed and press almond bake into place, so gel oozes out from underneath.
12. Remove from baking sheet and let cool on a cooling rack.
13. ENJOY!!!

