

Wicked Witches' Fingers



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3/4 cup plus 2 tablespoons butter or margarine, softened
1/2 cup granulated sugar
1 egg
1 1/2 teaspoons vanilla extract
1 package Yumee Yumee Cookies mix
Blanched sliced almonds

In a large bowl, beat butter until creamy. Add sugar and mix well. Add egg and vanilla. Mix well. Add Yumee Yumee Cookies mix to butter mixture. Mix well, scraping sides of bowl often.

Divide dough into 3 balls. Wrap each ball in plastic wrap and refrigerate for 20 to 30 minutes. Remove one ball at a time. Use approximately 1 to 2 tablespoons of dough. Roll dough into logs. Cut to desired length. Shape each log into a finger by pinching and pushing dough. Add knuckle indentations with a butter knife. Add one sliced almond to make a finger nail. Insert the almond at an angle and press onto cookie. Place cookies on an ungreased baking sheet about 1 inch apart.

Bake at 325 degrees for 17 minutes, or until cookies are lightly browned. Immediately remove cookies from baking sheet and cool on a wire rack. Glaze with royal icing tinted with purple or green gel food coloring.

Cook's Note: *Electric mixer required.* Substitute 1 1/2 teaspoons vanilla extract with 1 teaspoon vanilla extract and 1/4 teaspoon almond extract. Tint cookie dough with gel food colorings prior to baking, if desired.