

# Witch Finger Cookies

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Witch Finger Cookies are a classic Halloween treat! These tender almond-flavored sugar cookies are shaped into fingers and topped with a blood-red almond fingernail for a creepy finishing touch.



 SERVINGS: 48 cookies



PREP TIME

30 mins

COOK TIME

10 mins

TOTAL TIME

40 mins

## INGREDIENTS

- 48 whole blanched almonds, see Note below
- 2 tsp red gel food coloring, I used Americolor Super Red
- 8 oz unsalted butter, at room temperature
- 8 oz powdered sugar, (2 cups)
- 1 large egg, at room temperature
- 1 TBSP vanilla extract
- 2 tsp almond extract
- 15 oz all-purpose flour, (3.5 cups)
- 2.5 oz almond flour, ( $\frac{3}{4}$  cup)
- 1 tsp salt

## INSTRUCTIONS

### TO MAKE THE ALMOND FINGERNAILS:

1. Use a small food-safe paintbrush and red gel food coloring, and paint the top of each almond until it is bright red. Let them sit on a sheet of paper towel and dry. The almonds can be painted several days in advance.

### TO MAKE THE COOKIES:

1. Whisk together the flour, almond meal, and salt in a medium bowl, and set aside.
2. Combine the butter and powdered sugar in the bowl of a large stand mixer fitted with a paddle attachment. Beat them together on medium speed for about 1 minute, until fluffy and well-

- combined.
3. Add the egg and both extracts, and beat on medium-low speed. It is natural for the mixture to look separated at this point.
  4. With the mixer running on low, add the flour to the dough, and mix just until most of the flour streaks disappear. Stop the mixer and finish mixing with a rubber spatula, scraping the bottom and sides of the bowl very well. The dough should be soft and smooth but not sticky.
  5. Preheat the oven to 350 F. Line several baking sheets with parchment paper. Take a walnut-sized ball of dough, (if you have a scale, I used about .75 oz per cookie) and roll the dough between your palms until it is a long thin snake, about 4-5 inches long.
  6. Place the dough on a baking sheet and press a red almond into one end for the fingernail. Press your finger about halfway down the dough to widen it for the knuckle. Use a toothpick to press horizontal lines into the cookie under the almond, and across the knuckle. Repeat until all of the cookie "fingers" have been shaped.
  7. Bake the cookies for about 10 minutes, rotating the trays halfway through. The cookies should lose their raw shine and look puffed up, but they will not take on much color. Cool them completely on the baking sheets.
  8. Store cookies in an airtight container at room temperature for up to a week. If some almonds fall off during storage, you can always stick them on using a little melted candy coating as glue.

## RECIPE NOTES

If you can't find blanched almonds, you blanch your own regular almonds. Bring a pot of water to a boil, add the almonds, and let them boil for 60 seconds. Strain the almonds, run them under cool water, then squeeze them between your fingers to quickly remove the almond skins. Pat them dry before coloring them red for this recipe.



## MEASURING TIPS

Our recipes are developed using weight measurements, and we highly recommend using a kitchen scale for baking whenever possible. However, if you prefer to use cups, volume measurements are provided as well. PLEASE NOTE: the adage "8 oz = 1 cup" is NOT true when speaking about weight, so don't be concerned if the measurements don't fit this formula.

*recipe found on:* <https://www.sugarhero.com/red-velvet-hot-chocolate-almond-witch-finger-cookies/>

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