



Frankenstein's Monster's Toes

 Dairy Free

READY IN



130 min.

SERVINGS



36

CALORIES



80 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 0.3 cup flour all-purpose
- ☐ 0.3 cup butter melted
- ☐ 1 eggs
- ☐ 0.5 teaspoon almond extract
- ☐ 7 drops drop natural food coloring green
- ☐ 36 blanched almonds and whole
- ☐ 0.5 teaspoon food coloring red

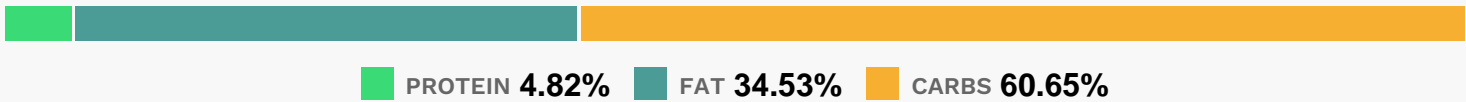
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ ziploc bags

Directions

- ☐ In large bowl, stir cookie mix, flour, melted butter, egg, almond extract and green food color until soft dough forms. Cover; refrigerate 1 hour.
- ☐ Meanwhile, place almonds and red food color in resealable food-storage plastic bag; shake bag until almonds are evenly coated with food color.
- ☐ Place on paper plate or waxed paper to dry. Set aside.
- ☐ Heat oven to 375°F. For each cookie, roll heaping teaspoonful of dough into 2 1/2-inch finger shape. On ungreased cookie sheets, place shapes 2 inches apart.
- ☐ Press almond, colored side up, into one end of each "toe" to look like toenail. About 1 inch from each end of each "toe," squeeze dough slightly; with knife, gently make lines in dough to look like knuckles.
- ☐ Bake 6 to 8 minutes or until set. (Cookies should not brown along edges.) Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.

Nutrition Facts



Properties

Glycemic Index:2.08, Glycemic Load:0.48, Inflammation Score:-1, Nutrition Score:0.6891304327418%

Nutrients (% of daily need)

Calories: 80.23kcal (4.01%), Fat: 3.09g (4.75%), Saturated Fat: 0.43g (2.69%), Carbohydrates: 12.2g (4.07%), Net Carbohydrates: 12.08g (4.39%), Sugar: 6.45g (7.17%), Cholesterol: 4.55mg (1.52%), Sodium: 61.14mg (2.66%), Alcohol: 0.02g (100%), Alcohol %: 0.13% (100%), Protein: 0.97g (1.94%), Vitamin E: 0.32mg (2.11%), Vitamin A:

81.85IU (1.64%), Vitamin B2: 0.02mg (1.32%), Manganese: 0.02mg (1.24%), Folate: 4.88µg (1.22%), Vitamin B1:
0.02mg (1.18%)