



Spooky Witches' Fingers

 Vegetarian

READY IN



75 min.

SERVINGS



60

CALORIES



67 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 teaspoon almond extract
- 1 teaspoon double-acting baking powder
- 1 cup butter softened
- 1 cup powdered sugar
- 0.8 ounce decorating gel red
- 1 eggs
- 2.7 cups flour all-purpose
- 1 teaspoon salt

- 1 teaspoon vanilla extract
- 0.8 cup almonds whole

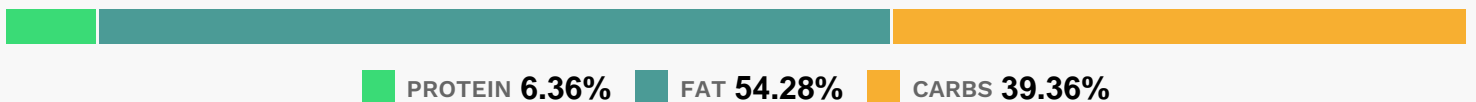
Equipment

- baking sheet
- oven
- knife
- mixing bowl
- hand mixer

Directions

- Combine the butter, sugar, egg, almond extract, and vanilla extract in a mixing bowl. Beat together with an electric mixer; gradually add the flour, baking powder, and salt, continually beating; refrigerate 20 to 30 minutes.
- Preheat oven to 325 degrees F (165 degrees C). Lightly grease baking sheets.
- Remove dough from refrigerator in small amounts. Scoop 1 heaping teaspoon at a time onto a piece of waxed paper. Use the waxed paper to roll the dough into a thin finger-shaped cookie. Press one almond into one end of each cookie to give the appearance of a long fingernail. Squeeze cookie near the tip and again near the center of each to give the impression of knuckles. You can also cut into the dough with a sharp knife at the same points to help give a more finger-like appearance. Arrange the shaped cookies on the baking sheets.
- Bake in the preheated oven until the cookies are slightly golden in color, 20 to 25 minutes.
- Remove the almond from the end of each cookie; squeeze a small amount of red decorating gel into the cavity; replace the almond to cause the gel to ooze out around the tip of the cookie.

Nutrition Facts



Properties

Glycemic Index:3.78, Glycemic Load:3.1, Inflammation Score:-1, Nutrition Score:1.563043480658%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 66.95kcal (3.35%), Fat: 4.08g (6.28%), Saturated Fat: 2.04g (12.78%), Carbohydrates: 6.66g (2.22%), Net Carbohydrates: 6.29g (2.29%), Sugar: 2.07g (2.3%), Cholesterol: 10.86mg (3.62%), Sodium: 71.37mg (3.1%), Alcohol: 0.05g (100%), Alcohol %: 0.4% (100%), Protein: 1.08g (2.15%), Manganese: 0.08mg (3.97%), Vitamin E: 0.56mg (3.71%), Selenium: 2.23µg (3.19%), Vitamin B1: 0.05mg (3.18%), Vitamin B2: 0.05mg (3.12%), Folate: 11.41µg (2.85%), Vitamin B3: 0.4mg (1.98%), Vitamin A: 98.52IU (1.97%), Iron: 0.35mg (1.93%), Phosphorus: 18.43mg (1.84%), Magnesium: 6.25mg (1.56%), Fiber: 0.37g (1.49%), Copper: 0.03mg (1.36%), Calcium: 10.94mg (1.09%)