



Witch Finger Cookies

 Vegetarian

READY IN



120 min.

SERVINGS



28

CALORIES



115 kcal

DESSERT

Ingredients

- 28 large almonds sliced
- 0.5 teaspoon double-acting baking powder
- 1 large eggs at room temperature
- 2 cups flour all-purpose
- 0.5 cup raspberry jam
- 0.3 teaspoon salt fine
- 1 cup sugar
- 0.5 cup butter unsalted at room temperature (1 stick)

- 1 teaspoon vanilla extract pure

Equipment

- bowl
- baking sheet
- sauce pan
- oven
- whisk
- wire rack
- stand mixer
- spatula

Directions

- Watch how to make this recipe.
- Place an oven rack in the center of the oven. Preheat the oven to 325 degrees F. Spray a rimmed baking sheet with vegetable oil cooking spray or line with a silicone baking mat. Set aside.
- In a medium bowl, whisk together the flour, baking powder and salt. Set aside.
- In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and sugar together until light and fluffy, scraping down the sides of the bowl with a spatula as needed, about 2 to 3 minutes. Beat in the egg and vanilla until smooth. Gradually beat in the flour mixture until a dough forms.
- Using about 1 1/2 tablespoons of dough at a time, roll the dough between your palms into 5-inch-long fingers about 1/2-inch thick. Firmly press a sliced almond into the end of each finger to make fingernails. Make several horizontal cuts, about 1/4 inch deep and 1/2 inch long, in the center of each finger to make knuckles. Press the dough on either side of the cuts to shape the knuckles. Arrange the fingers on the prepared baking sheet and bake until light golden, 16 to 18 minutes.
- Transfer the fingers to a wire rack and cool completely.
- In a small saucepan, heat the jam over low heat until warm, about 2 minutes. Dip the blunt ends of the fingers in the warm jam and arrange on a platter.

Nutrition Facts

PROTEIN 4.89% FAT 31.64% CARBS 63.47%

Properties

Glycemic Index:10.79, Glycemic Load:12.21, Inflammation Score:-1, Nutrition Score:2.0360869635706%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg

Nutrients (% of daily need)

Calories: 114.74kcal (5.74%), Fat: 4.07g (6.26%), Saturated Fat: 2.19g (13.69%), Carbohydrates: 18.38g (6.13%), Net Carbohydrates: 17.95g (6.53%), Sugar: 10.17g (11.3%), Cholesterol: 15.36mg (5.12%), Sodium: 33.53mg (1.46%), Alcohol: 0.05g (100%), Alcohol %: 0.21% (100%), Protein: 1.42g (2.83%), Selenium: 3.82µg (5.46%), Vitamin B1: 0.07mg (4.94%), Folate: 18.41µg (4.6%), Manganese: 0.09mg (4.38%), Vitamin B2: 0.07mg (4.19%), Iron: 0.52mg (2.92%), Vitamin B3: 0.57mg (2.85%), Vitamin E: 0.38mg (2.54%), Vitamin A: 110.95IU (2.22%), Phosphorus: 21.69mg (2.17%), Fiber: 0.43g (1.73%), Copper: 0.03mg (1.59%), Magnesium: 5.24mg (1.31%), Calcium: 11.51mg (1.15%)