



All Great Meals Begin With
Rulli Bros.
M A R K E T S

Witch Finger Cookies

Makes 30 Cookies

Ingredients

Food Coloring
30 blanched almonds
2 eggs
½ tsp. vanilla extract
½ cup unsalted butter (room temperature)
½ cup powdered sugar
5 tblsp. Granulated sugar
1 pinch salt
1 - 2/3 cup all purpose flour

Preparation

Heat oven to 350. Line two baking sheets with parchment paper.

Place food coloring in shallow bowl. Add almonds and distribute coloring evenly until desired color is obtained. Red, green, black, purple or blue are all good choices.

Separate 1 egg. Set aside the white. In small bowl, whisk together yolk, remaining egg and vanilla, set aside.

In bowl of mixer combine butter, powdered sugar, granulated sugar and salt. Beat on medium speed until well combined. Add egg mixture and beat until smooth, about 2 minutes. Add the flour small amounts at a time on low speed until just incorporated. Wrap dough in plastic and chill for at least 30 minutes, until firm.

Divide dough in half. Keep remaining dough chilled. Divide into 15 pieces. On floured surface, roll each piece into thin ropes about 3 to 4 inches long. Pinch dough in middle to make knuckle, then score with knife. Place fingers on prepared baking sheets. Repeat with remaining dough.

Brush lightly with egg white. Place colored almonds on tips of fingers and push into dough.

Bake until lightly browned, about 12 minutes. Allow fingers to cool completely before removing from cookie sheet.



For more information please visit - CaseyMaloneShow.com