

Frightening Fingers

1 cup softened butter
1 cup powdered sugar
1 egg
1 teaspoon pure vanilla extract
1 teaspoon almond extract
2 3/4 cups all purpose flour
1 teaspoon baking powder
1 teaspoon salt
Red decorating gel
1/2 cup sliced almonds

Cream the butter and the sugar with an electric mixer. Beat in eggs and extracts. Combine flour, baking powder and salt, and sift gradually into creamed mixture, mixing until combined. Divide dough into fourths, wrap in plastic wrap and refrigerate for 30 minutes, or until it's easy to handle.

Taking it 1/4 at a time, so the rest can stay refrigerated while you work, roll small amounts of dough into 3/4" x 1/4" "fingers". Use a table knife to make an indentation in the end for the nail, and then to make slashes below the nail and in the middle to resemble "knuckles". Bake at 325 degrees for 20 minutes. Cool the cookies for 3-5 minutes, then squeeze the red gel around the "nail bed" and press almonds down to create the "fingernail". Enjoy frightening your friends and neighbors! :)