**Witches Fingers**

In 2/3’s

**Ingredients**

60ml margarine

60ml icing sugar

1/2 egg

1ml vanilla

170ml flour

2ml baking powder

1ml salt

Whole almonds

15ml Raspberry Jam

**Method:**

1. Preheat oven to 325 F. Line baking tray with parchment paper.
2. Mix margarine and icing sugar in a large bowl until soft and smooth.
3. Mix in in egg.
4. Add vanilla.
5. Work the dry ingredients into the margarine mixture using a wooden spoon.
6. Chill dough, in the refrigerator. For approximately 10 minutes.
7. Using approximately 25ml of dough for each cookie, roll the dough with your hands to form a ‘finger’.
8. Mark knuckles and lines on fingers with a toothpick.
9. Dab raspberry jam nail bed and place almond on top.
10. Bake for approximately 20 minutes or until slightly golden brown.

