WTICHES' FINGERS RECIPE

Scoop out a portion of dough and roll the dough into the shape of a finger.

Option: you can add a green food colouring and use jam for bloody fingers.

Add the butter and mix until a soft dough forms.

Mix together the sugar, egg and vanilla extract in a bowl.

Add the flour and mix the dough with your hands.

Preheat the oven to 320°F / 160°C

Place an almond on the tip of a finger.

Using a toothpick, decorate the fingers with wrinkles.

Place the fingers on a cookie sheet and bake for around 20 minutes

LIVEWORKSHEETS