



## Zombie Fingers

**Yields:** 20 Servings

**Total Time:** 35 Minutes (plus 30 minutes resting time)

For big ol' parties, we love throwing out some sweet treats, especially when we've got drinks flowin' and people dancin'. Something you can hold in your fingers and nosh on quick then get back into the mix, but since we're celebratin' with the dead, we need something to match our zombie theme, so we are whippin' up some special cookies that look just like zombie fingers. These are sugar cookies with a little evil dead magic. As tasty as they are scary, they have almonds and all sorts of good stuff that have a nice crunch, great flavor and something a little different, just like we imagine a zombie finger tastes like, though we actually have never had a real one to find out... They bite us, we don't bite them. Kinda like your dog and your mail carrier. Imagine walking out and seeing the mail man biting your dog!

This recipe is courtesy of our friend Jackie Hanifin, founder of Mama's Sugar Slate.

### *Ingredients*

- 4 C all-purpose flour
- 1 tsp salt
- $\frac{3}{4}$  tsp baking powder
- $\frac{1}{4}$  tsp cinnamon
- 1 C granulated sugar
- 1 C unsalted butter
- 2 eggs
- 2 tsp vanilla extract
- 2-3 Tbsp green food coloring
- Slivered almonds
- 1 C melting chocolate (red)



### *Directions*

- Mix flour, salt, baking powder and cinnamon together in a bowl and set aside
- With some beaters, beat the butter, sugar, eggs, vanilla and green food coloring until creamy and smooth, (thirty seconds to a minute)
- Slowly incorporate the dry ingredients into the wet mix until just combined
- Wrap this mixture in plastic wrap and chill for at least 30 minutes up to 2 days)
- Once you take it out, work quickly...
- Scoop a Tbsp size of the dough, and work it into the finger shape
- Using a paring knife, cut in your finger marks for the knuckles (Jackie's tip - have flour nearby to dip your knife into to help the cuts happen quicker)
- Place the sliced almond onto the end of the finger like a fingernail
- Set these completed fingers aside to chill for another 30+ minutes
- Heat oven to 375
- Bake for 3-4 minutes
- Let them chill for a bit in the freezer
- Meanwhile, melt the chocolate in a small pot
- Dunk the cookie end (not the pointy end) into the chocolate
- Remove the fingernail, add a drop of chocolate, and add the nail back on
- Start pointin' fingers!