

WITCH FINGERS ☐ HALLOWEEN

Ingredients (For approximately fifteen fingers)

- 80 g softened butter
- 75 g caster sugar
- 1 pinch of salt
- 1 egg
- Lemon zests
- 170 g wheat flour
- Blanched almonds
- Redcurrant jelly

Preparation:

Beat the softened butter in a mixing bowl.

Add the eggs, sugar and lemon zest, and beat until the mixture whitens. Incorporate the sifted flour and knead to obtain a homogeneous dough. Wrap tightly with plastic film and chill for 2 hours.

Take the dough out 10 minutes before use.

Scoop up a small amount of dough with a spoon and shape it into a witch's finger.

Using the back of a knife, trace the wrinkles of the knuckle joints to make the biscuit appear realistic.

Take an almond and press it gently into one of the ends to give it the shape of a fingernail. Cover the shape left behind by the almond with redcurrant jelly and stick the fingernail onto it.

Place the witches' fingers on a baking sheet lined with parchment paper and bake for approximately 10 minutes in an oven preheated to 200°C.

