

Severed Finger Cookies

Recipe By: [CulinArt](#)

Servings: 48

Categories: Desserts

Amount	Measure	Ingredient	Preparation Method
1	batch	Basic Sugar Cookies	
1	cup	blanched almonds	whole 48 pieces
1	tablespoon	red food coloring	or as needed

Preheat oven to 325 degrees. Place almonds in a bowl, drizzle on enough red food coloring to coat almonds. Stir almonds around so that they are evenly colored. Place almonds on paper towel-lined platter to dry.

Work with one half of the dough at a time and keep the remainder refrigerated. Scoop dough into tablespoonful-sized balls. Roll each piece of dough into a finger shape. Press 1 almond, pointy-end out, firmly into 1 end of cookie finger to form a nail. Press the tines of a fork lightly into the dough just below the nail and in the center of the finger to form knuckles.

Place cookies, about 1-inch apart, on parchment-lined cookie sheets; bake for about 10 to 15 minutes or until pale golden. When cookies are done, let cool on cookie sheet for 3 minutes. Remove cookies to platter to cool completely. Repeat with remaining dough and almonds.

Per serving: 98 Calories (kcal); 6g Total Fat; (50% calories from fat); 2g Protein; 11g Carbohydrate; 14mg Cholesterol; 24mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates