

Witches Finger Recipe

Ingredients

100g butter
100g caster sugar
1 medium egg
1tsp vanilla extract
225g plain flour
½tsp baking powder
45 blanched almonds, halved
5tbsp strawberry jam

Method

Using a food processor, beat the butter and sugar until pale. Add the egg and vanilla, and whisk again. Sift in the flour and baking powder, and mix to form a soft dough. Chill for 30 minutes.

Heat oven to 180C, gas 4. Divide the dough into 45 and roll each piece into a finger shape. Press the back of a knife into the dough to make knuckles. Lightly press an almond where the nail would be. Put on lined baking trays and chill for 30 minutes. Bake for 10-12 minutes until pale golden.

Once cooled, spoon a little jam onto the nail base and top with an almond.