**Creepy Witch's Finger Cookies**

(about 60 cookies)

250 mL margarine, softened

250 mL icing sugar

1 egg

5 mL almond extract

5 mL vanilla extract

675 mL flour

5 mL baking powder

5 mL salt

175 mL whole blanched almonds

60 mL raspberry jam, (blood for fingers)

1. Preheat oven to 325 F.
2. In bowl, beat together margarine, sugar, egg, almond extract and vanilla.
3. In a separate bowl combine flour, baking powder and salt. Add dry ingredients to creamed ingredients. Cover and refrigerate for 30 minutes.
4. Meanwhile, press jam through sieve to remove seeds. Set aside.
5. Working with ¼ of the dough at a time (can keep remaining dough refrigerated), roll heaping 5 mL of dough into finger shape for each cookie (approximately 15 fingers per ¼ dough). Make sure even in size.
6. Press almond firmly into end for nail. Squeeze in center to create knuckle shape; using paring knife, make slashes in several places to form knuckle.
7. Place on lightly greased baking sheets; bake 325 F oven for 20-25 minutes or until pale golden. Let cool for 3 minutes.
8. Lift almond; place a small amount of raspberry jam onto nail bed and press almond back into place, so jam oozes out from underneath. Remove from baking sheets; let cool on racks. Repeat with remaining dough.