

Less than 30 minutes

Serves 14

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Ingredients:

- ½ cup (125ml) castor sugar
- ½ cup (125ml) butter, softened
- 1 egg
- 2 cups (300g) flour
- ½ tsp (3ml) vanilla essence
- Milk, as needed
- About 14 almonds
- Red food colouring, for decorating

Method:

1. Preheat oven to 180°C.
2. Pulse castor sugar, butter, egg, flour and vanilla in a food processor until it starts getting sticky.
3. Add milk, a dash at a time, so that the mixture combines to form a ball.
4. Divide dough into 14 small walnut-sized balls, and roll balls into logs that resemble fingers.
5. Place on a baking sheet lined with baking paper.
6. Using a small, sharp knife, cut incisions that resemble knuckles into the dough.
7. Press an almond, to resemble a nail, into the tip of each 'finger'.
8. Bake for 10-20 minutes, then cool.
9. Paint the end of each finger with red food colouring.