



THE J.M. SMUCKER Co

Ogre's Toes and Witch's Fingers

Prep Time Cook Time Serves Difficulty

45 mins 25 mins 40 N/A

Ingredients

- 40 whole, blanched almonds
- red icing gel, optional
- 1 cup (250 mL) All Vegetable Shortening
- 1 cup (250 mL) icing sugar
- 1 egg
- 1 tsp (5 mL) almond extract
- 1 tsp (5 mL) vanilla extract
- 2 3/4 cups (675 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) salt
- 15-20 drops green food colouring
- 1/4 cup (50 mL) **Smucker's®** Pure Seedless Strawberry Jam

Directions

Step 1:

Preheat oven to 325°F (160°C). Line two baking sheets with parchment paper.

Step 2:

Paint, using a small paint brush, each almond with red icing gel. Set aside to dry while preparing cookie dough. These will become your nails!

When it comes to baking, measuring is key. Can your kids figure out how many 1/4 cups are in 2 3/4 cups of flour?

Step 3:

Beat shortening, icing sugar, egg, almond and vanilla extracts in large bowl on medium speed of electric mixer. Add flour, baking powder and salt and beat until combined. Mix in green food coloring, a few drops at a time until desired color is achieved.

Food colouring can be tricky, so have your kids add in one drop at a time. Let them be master mixers and try combining different colours! How many colours can they make?

Step 4:

Divide dough in two, wrap in plastic wrap and refrigerate for 30 minutes.

Step 5:

Shape 1 heaping tablespoon (15 mL) of dough into finger or toe shape. Make slashes in several places with a sharp knife to form knuckles. Place on prepared baking sheet and press painted "nail" (almond) in one end of "finger" or "toe".

Remember! Toes and fingers aren't the only cookies you can make! Have your kids try and make an eye, an ear or maybe even a foot!

Step 6:

Bake in preheated oven for 20 to 25 minutes until golden. Remove from oven and let cool on baking sheet. When cooled, remove nail from "finger", place 1/4 tsp (1 mL) of strawberry jam on nail bed, and replace nail, pressing down lightly so

that jam oozes out from beneath.

For the grand finale when your cookies have been baked, let your kids dip them in jam to add an even spookier look.

Images

