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Troll Toe Cookies

Looking for something unique and spooky for your Halloween party? We found this recipe on www.christinascucina.com and were inspired to share, adding a few touches of our own.



Ingredients:

- 1/2 cup unsalted butter, at room temperature
- 3/4 cup powdered sugar
- 1 egg

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- 1 tsp. vanilla extract
- 1 1/3 cups all-purpose flour
- 1/4 tsp. baking powder
- 1/4 tsp. salt
- Raspberry (or lingonberry) jam
- Almond slices (or shelled walnuts, to better replicate the toenails of an ancient troll)

Directions

1. Preheat oven to 325°F / 165°C .
2. Cream butter and sugar until smooth.
3. Add the egg and vanilla and mix well. Gradually add flour, baking powder and salt to the mixture.
4. Refrigerate the dough for about half an hour, so it's not too soft to handle.
5. Begin by taking small pieces of dough and shaping into a stubby "toe" shape. Use the tip of a butter knife to create a nail bed with a few impressions.
6. Use a knife to make the line marks below the nail bed.
7. Place cookie on a lined baking tray, about 2" apart.
8. Bake for 15-20 minutes or until just beginning to brown. Cool on rack.
9. Finally, put a little jam on the nail bed and add almond slices or walnuts to create the nail.

Makes about 60 toes.

Image and Photo Credit: [Christina Cucina](#)

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