



Long Livo

Zombie Finger Cookies Recipe

30 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

42 min

Total time

American

Cuisine

Ingredients

Cookie Dough

- ☐ 2 ¼ cups all-purpose flour
- ☐ ½ teaspoon baking powder
- ☐ ¼ teaspoon salt
- ☐ ¾ cup unsalted butter, softened
- ☐ ¾ cup granulated sugar
- ☐ 1 large egg
- ☐ 1 ½ teaspoons vanilla extract

- ☐ 1 teaspoon lemon zest
- ☐ ¼ cup almond slices, thinly sliced

Pink Glaze

- ☐ 4 oz cream cheese, softened
- ☐ ¼ cup powdered sugar
- ☐ ½ teaspoon vanilla extract
- ☐ 1–2 teaspoons pink food coloring
- ☐ 1 teaspoon red jam (for blood drop)

Instructions

- 1** In a bowl, whisk together flour, baking powder, and salt; set aside.
- 2** Cream butter and sugar until light and fluffy, then beat in the egg, vanilla, and lemon zest.
- 3** Gradually add the dry ingredients, mixing just until combined. Fold in the thin almond slices.
- 4** Wrap the dough, chill for 30 minutes, then roll into a log and cut into finger-sized pieces.
- 5** Shape each piece into a finger, press an almond slice at the tip for a nail, and place on a parchment sheet.
- 6** Bake at 350°F (175°C) for 10-12 minutes, until edges are lightly golden. Cool completely.
- 7** While cookies cool, beat cream cheese, powdered sugar, vanilla, and pink coloring until smooth.
- 8** Brush each cookie with glaze, then add a tiny dollop of red jam at the nail for a realistic blood effect.

Nutrition per serving

120 kcal

Calories

2 g

Protein

15 g

Carbs

6 g

Fat

Tips & notes

- If the almond slices are too thick, they may break; slice as thinly as possible.
- For a deeper pink, add a touch more food coloring gradually.
- Store in a single layer to keep the glaze from smudging.