

Choco Fever Dream

Zombie Finger Cookies Recipe

30 min Prep time	**12 min** Cook time	**42 min** Total time
24 Servings	**Easy** Difficulty	**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	2 g	15 g	6 g
Calories	Protein	Carbs	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.