

Lady Fingers

1 cup butter, room temperature (2 sticks)

⅓ cup granulated sugar

½ cup powdered sugar

½ teaspoon salt

1 Tablespoon pure vanilla extract

2¼ cup all-purpose flour

1⅓ cups pecans finely ground/chopped about 2¼ cups
whole pecans

2 cups powdered sugar for dusting

Preheat oven to 325°F. Line a baking sheet with parchment paper.

Cream butter and sugars until light and fluffy; about 3-5 minutes.

Mix in vanilla extract and salt.

Slowly mix in flour just until combined. Wipe down the sides of the bowl with a spatula. Turn up mixer to high and mix for 30 seconds.

Mix in pecans until combined.

Scrape down the sides and bottom of the mixing bowl with a spatula.

Shape into long, thin fingers, but not too thin.

Place on greased baking sheet.

Bake in oven for 16-20 minutes.

Allow to cool slightly then transfer to a cooling rack.

Once completely cool roll in a bowl of powdered sugar, slightly pressing the sugar into the finger.

FOR THE FINGERNAILS:

Sliced almonds

Red food dye/coloring

Tube of white decorating icing (baking aisle in grocery store)

Place almonds into a small bowl and add some dye to the desired redness, stirring and tossing to coat evenly.

Spread almonds onto a paper towel and allow to air dry several hours.

Apply a small drop of the icing to one end of each finger and attach the "nail". Let set and arrange on platter or into treat boxes.

Note this recipe can be make without the fingernails for a nice cookie for anytime eating!