



Frightening Fingers

About 5 Dozen Cookies

1 cup butter (no substitutes), softened
1 cup confectioners' sugar
1 egg
1 teaspoon vanilla extract
1 teaspoon almond extract
2 3/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
Red decorating gel
1/2 cup sliced almonds

In a mixing bowl, cream butter and sugar. Beat in the egg and extracts. Combine the flour, baking powder and salt; gradually add to the creamed mixture. Divide dough into fourths. Cover and refrigerate for 30 minutes or until easy to handle.

Working with one piece of dough at a time, roll into 1-in. balls. Shape balls into 3-in. x 1/2-in. fingers. Using the flat tip of a table knife, make an indentation on one end of each for fingernail. With a knife, make three slashes in the middle of each finger for knuckle.

Place 2 in. apart on lightly greased baking sheets. Bake at 325 degrees F for 20-25 minutes or until lightly browned. Cool for 3 minutes.

Squeeze a small amount of red gel on nail bed; press a sliced almond over gel for nail, allowing gel to ooze around nail. Remove to wire racks to cool.

Two men were walking home after a Halloween party and decided to take a shortcut through the cemetery just for laughs.

Right in the middle of the cemetery they were startled by a tap-tap-tapping noise coming from the misty shadows.

Trembling with fear, they found an old man with a hammer and chisel, chipping away at one of the headstones.

"Holy cow, Mister," one of them said after catching his breath, "You scared us half to death -- we thought you were a ghost! What are you doing working here so late at night?"

"Those fools!" the old man grumbled. "They misspelled my name!"

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