

Baby Ghosts



Ingredients

1 cup butter, softened
1 cup icing sugar
1 egg
1 tsp almond extract
1 tsp vanilla
2-3/4 cups all-purpose flour
1 tsp baking powder
1 tsp salt
red and orange food colouring (optional)

Directions

In a bowl, beat together butter, sugar, egg, almond extract and vanilla; beat in flour, baking powder and salt. Cover and refrigerate for 30 minutes.

Form the Baby Ghosts.

Refrigerate unbaked cookies for another 10-15 minutes until dough is chilled. This prevents the cookies from spreading too much.

Place on lightly greased baking sheets.

Bake in a preheated 325°F (160°C) oven for 20 to 25 minutes or until pale golden.

Let cool for 3 minutes.

When cool, microwave 12 ounces of white chocolate in a microwave-safe bowl on high 60 seconds, stirring every 15 seconds, until smooth. Dip three-quarters of each ghost in the melted chocolate. Top with 2 mini chocolate chips for eyes. Place prepared ghosts on wax paper and refrigerate to set.

Cooking Tip



*Try colouring the cookie dough with orange or red food colouring; it may not be pretty but it will be scary.