

## Viennese Chocolate Fingers



Makes about 20.

### Ingredients

- 10 Tbsp. unsalted butter
- 4 drops vanilla flavor
- 2 Tbsp. fine sugar
- 2 oz. semi-sweet chocolate
- 1 c. unbleached flour
- 1/8 tsp. baking powder

### Method

1. Preheat oven to 375 F.
2. Butter 2 cookie sheets.
3. Beat butter until very soft and then add sugar.
4. Sift flour and baking powder.
5. Beat well and add vanilla flavoring.
6. Put mixture into a pastry bag with a star nozzle and pipe out finger shape on cookie sheet (about 3 inches long).
7. Bake for 15 to 20 minutes.
8. Cool on a wire rack.
9. When cold, dip each end in melted chocolate and leave to cool.

*Courtesy of member Eileen F. Dyer, House of Lancaster Cookery Book, 1986*