

ALMOND COOKIES

Unknown

comments

Great dessert if you're having an Asian meal.

notes

Makes 3 dozen small (2-1/2 inch) cookies.
The dough can be prepared ahead of time and refrigerated.
Preheat oven to 375 degrees.
Grease 2 cookie sheets.
Locate wire racks for cooling cookies.

Ingredients

prepare in advance

Measure

3/4 C butter, shortening, lard, or any combination
1 C sugar
1 tsp. almond extract

Measure then sift together

2 C flour
1-1/2 tsp. baking powder
1/8 tsp. table salt (omit if using salted butter)

Grind

1/2 C almonds

Set aside

1 whole egg
36 whole blanched almonds (optional)

Separate

1 egg; discard yolk, mix in 1 T water to white

complete recipe

Make Dough

In large bowl, using tabletop mixer with paddle-shaped beater, or a hand-held mixer, cream together butter and sugar to a very light, fluffy consistency.

Add whole egg, almond extract, and ground almonds; blend thoroughly.

Add the sifted flour, baking powder, and salt to the butter/sugar mixture and blend thoroughly. Do not overwork the dough.

Finish Cookies

Pinch off tablespoonfuls of dough and roll into 1-1/4" balls.

Place balls 2 inches apart on the greased cookie sheets.

Flatten balls slightly with the heel of the hand.

Brush lightly with egg white mixture.

(Optional) Press an almond into top of each cookie.

Bake in lower third of oven until bottoms are lightly browned and edges just begin to show browning, but tops are still pale (12-15 minutes).

Remove cookies to cool on wire racks.