



ALMOND SUGAR COOKIES

Ingredients

- 6 oz cake flour (or $\frac{3}{4}$ cups*)
- 4 oz unsalted butter, softened (1 stick)
- 4 oz sugar (1/2 cup*)
- 2 oz ground almonds (1/3 cup*)
- 1 large egg
- $\frac{1}{2}$ tsp almond extract
- $\frac{1}{4}$ tsp salt
- $\frac{1}{4}$ tsp baking powder
- *Optional:* colored or coarse sugar for garnish

** Please note that I only measured and baked with the weight measurements. I researched the equivalent of the weights and provided them for you in case you do not have a kitchen scale.)*

Preparation

1. Line a cookie sheet with parchment paper or silicone baking sheet and set aside.
2. Beat butter, sugar, egg and almond extract until light and airy, about 5 minutes.
3. Add the remaining ingredients and mix for another 2 minutes. You will end up with loose/soft dough, almost like choux dough.
4. Wrap and seal dough in plastic wrap, keeping in mind to shape it into a 6-inch cylinder. Cool in the fridge for an hour.
5. Preheat oven to 350°F. Slice into $\frac{1}{4}$ -inch-thick rounds and place on lined cookie sheet 1.5" apart. You can also roll the dough and use cookie cutters. Sprinkle with coarse sugar if desired. Bake for 14 minutes.
6. Cool completely before serving. If you can wait at least 24 hours to eat it, you will be rewarded with a cookie that's is soft, chewy and slightly crunchy. **Enjoy!**

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