

Almond Cookies



These cookies are great, they are crusty on the outside and slightly chewy on the inside. You will need only 4 ingredients, it is dairy and gluten free...and so simple to make. The ingredients are the same as for marzipan or almond paste, only in different ratio.

I love these cookies at any time with coffee, tea or just as a little snack. They make awesome little gifts, especially during this time of the year.

Ingredients:

14 oz blanched almond

1 $\frac{1}{2}$ cup powdered sugar or confectioner's sugar

1 egg white

2 teaspoon almond extract

1 egg yolk from the egg white used above (store in the refrigerator)





Method:

To blanch the almonds, place almonds in a bowl and pour boiling water to cover the almonds. Let the almond sit for 2 to 3 minutes. Drain the water and rinse under cold water. Drain the almonds and slip the skin off. Let them dry completely using.

Place the almond in the bowl of the food processor and pulse a few times until fine ground. Add the sugar and continuo to pulse until finely ground. Add the egg white and the almond extract, pulse again until a ball forms (sort of).

Remove the ball from the food processor bowl and make a ball. Split the ball into two pieces and wrap the one and set aside.

Line two baking sheets with parchment paper or silicone mat. Set aside.

With the other one, make a ball and roll with a roller pin into about $\frac{1}{2}$ in thickness. Cut out the dough with the cutter

of your choice, make it small, and set them on the baking sheet, just a little apart of each other. Repeat with the second ball of dough. Once all the dough is cut out, uncovered 6 to 7 hours or overnight.

After the cookies have set and dried out, preheat the oven to 400F.

Gently mix the egg yolk and brush the cookies with it. Bake the cookies for 8 to 10 minutes until the top slightly golden.

Let them cool on the wire rack and store in an airtight container.



If you enjoy this simple recipe for Almond Cookies you might want to check on the Roasted Cinnamon Almond from Color Your Recipes.



Did you know that almonds are rich in vitamins and minerals? Almonds are

cholesterol free and contain unsaturated fat, which can help reduce your risk for cardiovascular disease.

Thank you for stopping by Simple Recipes and have a great week!