

Almond Cookies

Jenan Afaneh

Ingredients:

2 Cups Almond Flour
½ cup all purpose flour
½ tsp salt
½ tsp baking powder
1 Cup unsalted butter room temperature
¾ Cup white sugar
1 Egg
1 tsp Almond extract

Topping Sliced Almond

Instructions:

1. Mix together the flour, almond flour, salt and baking powder
2. Using the mixer beat the butter until smooth and creamy
3. Add in the egg, Almond extract and sugar, mix until well combined
4. Add dry ingredients into the butter mixture. Mix until combined
5. Chill the dough for 30 minutes
6. Preheat oven to 350F. Line a large baking tray with parchment paper
7. Using small cookie scoop out the cookie dough and place on baking sheet, top with sliced Almonds
8. Bake for 12 minutes until just starting to brown along the edges
9. Allow cookies to cool on the baking sheet about 5 minutes, sprinkle with powder sugar.

Enjoy, and Merry Christmas