

CHINESE ALMOND COOKIES

Linda C

Ingredients

1 cup butter, room temperature
1 cup sugar
1 large egg, room temperature
1 teaspoon almond extract
3 cups all purpose flour
1 teaspoon baking soda
½ teaspoon salt
¼ cup sliced almonds
1 large egg white
½ teaspoon water

Directions

Preheat oven to 325°. In a large bowl, beat butter and sugar until light and fluffy, 5-7 minutes. Beat in egg and extract. Combine flour, baking soda and salt in another bowl, and gradually add to creamed mixture. Roll into 1" balls. Place 2" apart on parchment paper-lined ungreased cookie sheet. Flatten slightly with a fork. Sprinkle with almonds, pressing to adhere, as needed. In a small bowl, beat one egg white and water. Brush over cookies. Bake until edges and bottoms are lightly browned. 15-18 minutes. Cool 2 minutes before removing from pans to wire racks. Makes 3 dozen cookies.

Made 1/8/24 for Trilogy Cooking Club

Theme: Asian