



Smoky Almonds Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

#makes 6 dozen# - 2 & 1/2 cups all-purpose flour - 2/3 cup ground smoky almonds - 1/2 teaspoon baking soda - pinch of salt (optional) - 2 sticks (1/2 pound) unsalted butter, softened - 1 cups sugar - 1 egg yolk - 1 teaspoon vanilla extract

Instructions

1. In a large bowl, beat the butter with the sugar at medium speed until light and fluffy. Then beat the yolk and vanilla. Remember scraping the side and bottom of the bowl. 2. Add the flour, baking soda and salt to the bowl, mix well. Then combine with the ground almonds. Divide the dough in half, pat each half into a round. Wrap them in plastic and refrigerate for 15 minutes. 3. On a lightly floured surface, roll out each piece of dough 1/8 inch thick. Using 1-inch or 2-inch cookie cutter, stamp out rounds as close together as possible. Arrange the rounds on the baking sheets, about 1 inch apart. 4. Preheat the oven to 350F. Bake for about 15 minutes or until golden. brown, then transfer to wire racks to cool completely. #note 1# The cookie dough can be wrapped in plastic and aluminum foil and refrigerated for up to 1 week or frozen for up to 1 month. Thaw in the refrigerator before using. #note 2# The baked cookies can be stored in an airtight container for up to 1 week or wrapped in plastic and foil and frozen for up to 1 month.