

# CHINESE ALMOND COOKIES

From the kitchen of Mary C. Plona

Category: COOKIES

Preparation time: 20 min

Servings: 4 doz

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## Ingredients

- 1 cup Butter
- 3/4 cup Sugar
- 1 tsp Almond Extract
- 2 cups sifted Flour
- 1/2 tsp Baking Powder
- 1/2 cup Blanched Almonds, ground
- Sugar & Whole Blanched Almonds

## Instructions

Cream butter, gradually add sugar & beat until light & fluffy. Add almond extract. Sift together flour & baking powder. Gradually add to creamed mixture. Blend in ground almonds. Shape into balls (1 tsp full). Roll in sugar. Place on cookie sheet & press flat with bottom of flat glass. Top each cookie with whole almond. Bake 10-12 min @ 375 F. Remove to wire rack to cool. Yield: 4 dozen.

