




Almond Cookie recipe

Lil' Luna

Tasty almond cookies are soft and a bit chewy. They are easy to make and FULL of flavor. They are sure to be a family fav in no time.

★★★★★ 4.7 from 23 votes

						
PREP TIME		COOK TIME		TOTAL TIME		
15 mins		8 mins		23 mins		
						
COURSE	CUISINE	SERVINGS	CALORIES			
Dessert	American	24 servings	150 kcal			

INGREDIENTS

- 1 cup butter softened
- 3/4 cup white sugar
- 1 tsp almond extract
- 2 cup all-purpose flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- additional White sugar

Glaze

- 1 c confectioners sugar
- 1/2-1 tsp almond extract
- 2-3 tsp water
- green food coloring optional
- sliced almonds toasted

INSTRUCTIONS

1. Preheat oven to 400 degrees F (200 degrees C).
2. Using a kitchen aid, or large bowl, cream together butter and sugar. Once light and fluffy add the almond extract.

3. In a separate bowl sift together the flour, baking soda and salt. Gradually add it to the butter mixture and mix well.
4. Using a cookie scoop roll the dough into 1 inch balls. Drop them 2 inches apart on ungreased cookie sheet. Dip the bottom of a glass cup into a bowl of white sugar and use the cup to lightly flatten the cookies.
5. Bake at 400° for 7-8 minutes or until cookies are slightly colored. Allow them to cool for 1 minute on the baking pan before placing them on a rack to finish cooling.

Glaze

1. Add the confectioners sugar and almond extract to a small mixing bowl. Gradually mix in the water until you reach a glaze consistency. Add the optional food coloring if you wish.
2. Drizzle the cookies with the glaze and top with sliced almonds.

NUTRITION

Serving: 24g

Protein: 1g

Trans Fat: 1g

Potassium: 22mg

Vitamin A: 236IU

Calories: 150kcal

Fat: 8g

Cholesterol: 20mg

Fiber: 1g

Calcium: 8mg

Carbohydrates: 19g

Saturated Fat: 5g

Sodium: 92mg

Sugar: 11g

Iron: 1mg



KEYWORD

Almond Cookies

Tried this recipe?

Let us know how it was!