

Pablo's Chocolate Almond Cookies

Mix

1+1/2 cups melted unsalted butter

1+1/4 cup sugar

1/4 teaspoon of salt

2 egg yolks

1+1/2 teaspoons of vanilla

Add

3+1/6 cups of flour

2 cups raw almonds ground to small pieces- but not powder- in food processor (measure before grinding)

Form into 3 logs (cookie size diameter)

Freeze for at least 2 hours/ or refrigerate overnight. (Logs can be frozen for up to 1 month)

Defrost dough for about 45 minutes if frozen

Preheat oven to 385 degrees for about 45 minutes

Cut dough logs into cookie 'discs' and put on cookie sheet (a heavy one if possible) about 1/4 inch apart

Bake for about 15-18 minutes, or until tops are slightly brown and bottoms are golden brown

Cool for at least 30 minutes

Dip half of each cookie in

Melted Ghirardelli 60% Bittersweet Chocolate Chips

Refrigerate to harden chocolate if needed