

# Almond Cookies



This simple and satisfying, melt in your mouth almond cookies recipe you'll quite likely find irresistible!

<b>Course</b>	Dessert
<b>Cuisine</b>	British, Scottish
<b>Prep Time</b>	15 minutes
<b>Cook Time</b>	20 minutes
<b>Total Time</b>	35 minutes
<b>Servings</b>	16 cookies
<b>Calories</b>	168kcal
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## Ingredients

### For the Cookies

- 1 cup all-purpose flour 120g
- 1/2 cup almond flour 60g
- 1 tbsp cornstarch
- 1/2 tsp sea salt
- 1/4 tsp baking powder
- 10 tbsp unsalted butter unsalted butter, at room temperature 142g
- 1 tsp almond extract
- 1/2 cup confectioners' sugar +3tbsp
- 1/4 cup sliced almonds

### For the Glaze

- 3/4 cup powdered sugar
- 1 tbsp water
- 1 tsp almond extract

## Instructions

1. Sift the flour, corn starch, salt, baking powder, and almond flour into a bowl then whisk together and set aside.
2. In a stand mixer fitted with a paddle attachment, beat butter and almond extract until creamed.
3. Add confectioners sugar; mix until combined.
4. Scrape bowl down and add flour mixture while beating on low. Scrape bowl once more and mix until combined.
5. Wrap in plastic and chill for 20-30 minutes.

6. Preheat to 400 degrees.
7. Use an cookie scoop to portion out 2 tablespoon sized dollops. Roll in your clean hands, place on parchment or silicon lined baking sheet then press down slightly and top with two almond slivers.
8. Bake for about 8 minutes, the cookies will have just begun to brown at the edge when ready.
9. Allow to cool completely on the baking sheet.
10. Add about 2/3 cup of powdered sugar to a bowl then drizzle in 1 tbsp water and one and a half teaspoons of almond extract. whisk together and add a few drops of water if needed for a thinner consistency.
11. Drizzle over the cooled cookies and enjoy!

## Notes

- The cookie dough can be made well in advance. It keeps for about a week in the fridge and a month in the freezer. Make sure to wrap very well and defrost before portioning out.
- If your butter isn't room temp just cut the sticks into a few slices and microwave on 50% power in 5 second bursts. Flip the butter with every burst.
- Cover the cookies with more almond slices for extra crunch and flavor.
- Amaretto added to the glaze in place of the water and almond extract is pretty tasty, just putting that out there :)

## Nutrition

Serving: 31g | Calories: 168kcal | Carbohydrates: 18.3g | Protein: 1.6g | Fat: 9.8g | Saturated Fat: 2.9g | Polyunsaturated Fat: 3.5g | Monounsaturated Fat: 2.6g | Cholesterol: 13.6mg | Sodium: 109mg | Potassium: 27mg | Fiber: 0.6g | Sugar: 7g | Vitamin A: 160IU | Calcium: 5mg | Iron: 0.4mg