

Recipe: Almond Shortbread

Serves: 3 dozen

Prep Time: 15 mins.

Cook Time: 25 mins.

Cookie Ingredients:

1 cup butter, softened
(butter, not margarine)

$\frac{3}{4}$ cup sugar

1 teaspoon almond extract

2 cups flour

$\frac{1}{2}$ teaspoon baking powder

Cookie Directions:

1. Preheat oven to 350 degrees F
2. Combine butter, sugar, and almond extract in a large mixer bowl. Beat at medium speed until creamy. Reduce speed to low; add all remaining ingredients. Beat until well mixed.
3. Roll dough into 1-inch balls; place a couple inches apart on a cookie sheet.
4. Flatten balls to $\frac{1}{4}$ " thickness with the bottom of a buttered glass dipped in sugar.
5. Bake for 7-9 minutes or until the base of the cookies are lightly browned.
6. I recommend checking your cookies after 7 minutes. Since the tops of the cookies do not brown, it is easy to over-bake them. Your goal is a light to medium brown on the bottom of your cookie.
7. Cool cookies for 1 minutes on the cookie sheet, then remove to a wire rack to finish cooling. Cool completely before adding glaze.

Glaze Directions 



Glaze Ingredients:

1 ½ cups powdered sugar

1 teaspoon almond extract

4-5 teaspoons water

Sliced almonds

Glaze Directions:

1. Stir together all glaze ingredients in a small bowl with a wire whisk. Decorate cookies with glaze and a sprinkling of sliced almonds.

Notes:

