

# Chinese Almond Cookies



*Bring in the new year (Chinese New Year that is) with these classic Chinese almond cookies.*

## INGREDIENTS

- 1 1/3 cups of almond flour, lightly packed
- 1 cup of unsalted butter, chilled and cut into cubes
- Pinch of kosher salt
- 2 eggs
- 1 teaspoon of almond extract
- 1 3/4 cups of flour
- 1 cup + 2 tablespoons of sugar
- 1/2 teaspoon of baking soda
- Thinly sliced almonds

## METHOD

- 1** Place the almond flour, salt, and butter into an electric beater with a paddle attachment and beat on medium speed for three minutes. The mixture will become coarse and chunky looking.
- 2** Add one of the eggs, reserving the other for later, and the almond extract. Mix on low speed until just incorporated.
- 3** Sift together the flour, sugar, and baking soda then add to the butter mixture at low speed. Mix until just combined.
- 4** Take the dough and flatten it into a disc and wrap in plastic wrap. Place it in the refrigerator for two hours to chill.
- 5** Preheat the oven to 325F. Line a baking sheet with parchment paper. Place the other egg into a bowl and beat it.
- 6** Take pieces of dough and roll them into balls about three-quarters-of-an-inch wide. Place them on the sheet about an inch apart and then press them down slightly with your palm to make a coin shape.
- 7** Place a slivered almond onto each cookie and lightly press it into place, then paint the surface of the cookie with some of the beaten egg using a pastry brush or your finger (this will give the cookie a lacquered appearance once it bakes).
- 8** Bake for 13-15 minutes or until the edges just begin to tan. Cool on the sheet on a wire rack.

**Yield:** Makes 5 dozen.