THE J.M. SMUCKER Co

Orange Almond Strips

Prep Time	Cook Time	Serves	Difficulty
20 mins	20 mins	30	N/A

Ingredients

- **Cookie:**
- 1/2 cup (125 mL) butter, softened
- 1 cup (250 mL) sugar
- 1 egg
- 2 tsp (10 mL) baking powder
- 1 tsp (5 mL) grated orange rind
- 1/2 tsp (2 mL) almond extract
- 1 3/4 cups (425 mL) **Robin Hood®** Original All Purpose Flour

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- milk
- 1/2 cup (125 mL) coarsely chopped almonds
- **Icing:**
- 1 cup (250 mL) icing sugar
- 1/4 tsp (1 mL) almond extract
- 2 tbsp (30 mL) orange juice

Directions

Step 1:

Preheat oven to 325ºF (160ºC). Line a baking sheet with parchment paper.

Step 2:

Beat butter, sugar and egg in large mixing bowl on medium speed of electric mixer until creamy. Add baking powder, rind, extract and half the flour. Mix well. Beat in remaining flour. Work dough with hands to form a smooth dough. Divide dough into 4. Shape each portion on lightly floured board into a 9" (23 cm) long roll. Place 2 rolls 4" (10 cm) apart on prepared baking sheet. Flatten with hands to 2" (5 cm) wide. Brush top of rolls lightly with milk. Sprinkle with almonds, pressing in lightly.

Step 3:

Bake in preheated oven for 15 to 20 minutes or until edges are light brown. While warm, cut strips crosswise on a diagonal in 1" (2.5 cm) wide strips. Cool.

Step 4:

Combine icing ingredients using enough juice to make a drizzling consistency. Drizzle icing over cooled cookies.

Images

