THE J.M. SMUCKER Co

Almond Cookies

Prep Time	Cook Time	Serves	Difficulty
45 mins	20 mins	40	N/A

Ingredients

- 1 cup (250 mL) vegetable shortening, butter flavoured or regular
- 3/4 cup (175 mL) sugar
- 1 1/3 cups (325 mL) **Robin Hood®** Almond Flour

  Robin Hood® Almond Flour (Gluten Free)

- 1 tsp (5 mL) almond extract
- 1 tsp (1 mL) salt
- 1 egg
- 1 cup (250 mL) **Robin Hood®** Original All Purpose Flour

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- 3/4 cup (175 mL) **Robin Hood®** Best for Cake and Pastry Flour

  Robin Hood® Best for Cake & Pastry Flour

- 1/2 tsp (2 mL) baking soda
- 1 egg (or egg yolk), beaten
- 1 cup (250 mL) blanched sliced almonds

Directions

Step 1:

Preheat oven to 350°F (175°C). Line 2 baking sheets with parchment paper.

Step 2:

Beat shortening, sugar, almond flour, extract and salt together on high speed of electric mixer until well combined, about 3 minutes. Add 1 egg and beat well. Add flour and baking soda and mix until a crumbly dough forms. Roll dough into 1" (2.5 cm) balls and place on prepared baking sheets. Brush generously with beaten egg or yolk (yolk will give a more yellow colour). Sprinkle with almonds and press gently so they stick. Bake in preheated oven 18-20 minutes or until golden. Let set on baking sheets 5 minutes, then remove to cooling rack.

Images

