THE J.M. SMUCKER Co

Almond Cookies

Makes: 40 cookies

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	N/A	N/A

Ingredients

- 1 cup vegetable shortening, butter flavoured or regular
- 3/4 cup sugar
- 1 1/3 cups Robin Hood® Almond Flour
- 1 tsp almond extract
- 1/4 tsp salt
- 1 egg
- 1 cup Robin Hood® Original All Purpose Flour
- 3/4 cup Robin Hood® Best for Cake & Pastry Flour
- 1/2 tsp baking soda
- 1 egg (or egg yolk), beaten
- 1 cup blanched sliced almonds

Directions

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

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.

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