



Almond Cookies

Dessert • Cookie • St Joseph Altar

Ingredients

1 1/2 cups sugar
1 Tbl almond paste
1/2 tsp salt
4 large eggs
2 cups flour
1/2 tsp baking powder
2 tsp almond extract
2 Tbl almonds or pine nuts
2 Tbl confectioners sugar

Directions

Beat sugar, almond paste, salt and eggs together for 5 minutes over hot water until mixture is warm and looks like pancake batter. Remove from hot water and continue beating 5 more minutes until mixture cools and looks like frosting. Sift flour and baking powder together and fold gently into batter.

Add almond extract to batter and fold in.

Drop by teaspoonfuls 1 1/2" apart on greased and floured cookie sheets.

Decorate with nuts and sprinkle with confectioners sugar. Let stand 5 minutes.

Bake at 350° for 15 minutes or till toasty and crisp on the outside. Makes 60 cookies.