

Glazed Almond Cookies

INGREDIENTS

1 cup Butter
1 cup Sugar
½ tsp Almond extract
½ tsp Vanilla
¾ cup Chopped or ground - (not too fine) blanched almonds
2 2/3 cup cake flour (sifted) * see notes
½ tsp Salt
2 Eggs – separated (beat egg whites just to foamy)
48 whole un-blanched almonds

DIRECTIONS

Pre Heat oven to 350°
Cream butter and sugar,
Add flavoring and egg yolks, beat until light and fluffy.
Add nuts, flour and salt. Mix well.
Roll into balls about 1" in diameter. Dip into egg whites.
Place 2" apart on a greased cookie sheet.
Flatten each ball by pressing a whole almond into the center of each cookie.
Bake at for about 16-18 minutes.

NOTES

To blanch almonds - soak un-blanched almonds in a bowl of boiling water for several minutes. Drain. Almond skins will slip off easily. Pat dry.

To make your own cake flour:

¾ cup + 2 tablespoons (105g) all-purpose flour

2 tablespoons (14g) cornstarch.

Whisk together all-purpose flour and cornstarch. Use in place of cake flour in a recipe, substituting by equal weight or volume.

Gluten flour can be substitute 1:1 until blended

To make GF cake flour:

1 Cup Sweet White Rice Flour

1 Cup Brown Rice Flour

1 Cup Potato Starch NOT Potato Flour 1 Cup Tapioca Starch Also called tapioca flour, they are the same. Whisk together until blended.