

ALMOND COOKIES

Chef: Mike Reed

Ingredients:

¾ cup of sugar plus extra for sprinkling
1 teaspoon baking powder
1 ½ sticks of butter – softened
1/3 cup Almond Soy Milk (or any soy milk)
2 tablespoons water
1 teaspoon almond extract
2 ½ cups all-purpose flour
1/3 cup whole shelled almonds



Instruction:

Preheat oven to 350 degrees F (180 Celsius)

Coat baking sheet with cooking spray.

In large bowl with an electric mixer on medium-low speed; combine ¾ cup sugar, baking powder, butter, soy milk, and almond extract; blend well. Slowly add flour, blending on low speed until well mixed.

Shape dough into 1-inch balls and place about 2 inches apart on prepared baking sheet. Flatten balls slightly with a drinking glass then evenly sprinkle with sugar;press a whole almond firmly into center of each cookie.

Bake 8 to 10 minutes or until firm to the touch but not brown. Do not over bake. Remove from baking sheet and cool on wire rack.