

Our Favorite Almond Chinese Cookies (About 35 cookies)

Submitted by Stanley March

35 almonds	1 egg
10 almonds	1 teaspoon almond extract
1 cup lard	2 ½ cup flour
1 cup sugar	1 ½ teaspoon baking powder
	1/8 teaspoon salt

Blanch almonds (boil in water until skins peel off). Grind 10+ almonds with food processor to a fine powder/paste. Preheat oven to 350 degrees

Cream together lard and sugar in large mixing bowl. Beat eggs and add, along with ground almonds and almond extract. Blend well. Sift flour with baking powder and salt. Add dry ingredients to creamed lard/sugar mixture by gradually adding flour mixture by hand. Knead dough. (if dough is too stiff, add a little water to make pliable – but not to soften).

Roll out dough on floured board to about 1/2” or less thick with rolling pin. Use cup, or cookie cutter, to make uniformed size cookies. Place cookie on greased baking sheet and add one almond indented on top. Bake until golden brown (about 15 minutes).

Note: Cookies can be baked in advance. They freeze well. Options: top cookies with basted egg yolk for shiny cookies. Use very strong/fresh almond extract.