

Almond Crunch Cookies

<http://userealbutter.com/2007/12/21/almond-crunch-cookies-recipe/>

Mrs. Fields Cookie Book

1/2 cup salted butter, softened (Jen uses unsalted and didn't add salt to this recipe)
3/4 cup sugar
1 large egg
1/2 tsp pure almond extract
1/4 cup (1 oz.) almonds, ground in a food processor
1 cup flour
1 cup (4 oz.) sliced almonds

glaze

1/4 cup heavy cream
1 cup (6 oz.) chocolate chips
2 tsps light corn syrup

Preheat oven to 350°F. Blend butter and sugar to a grainy paste. Mix in egg and almond extract and beat on medium speed until light and fluffy. Add ground almonds and flour and blend at low speed until just combined, taking care not to overmix. Form dough into 1 1/2 inch balls and roll in sliced almonds. Place on ungreased cookie sheet, 2 inches apart. Bake for 15-18 minutes or until cookies are golden along the edges. Remove and set on cooling rack.

Make the glaze: Scald cream in small saucepan and remove from heat. Stir in chocolate chips and corn syrup. Cover and let stand for 15 minutes. Gently mix glaze until smooth, careful not to introduce too much air into the chocolate. When cookies are cool, drizzle or dip the cookies while glaze is warm. Refrigerate on waxed paper until glaze has set, about 10 minutes.

Makes 1 1/2 dozen.