

Chinese Almond Cookies

<http://userealbutter.com/2011/01/23/chinese-almond-cookies-recipe/>
from [*Cooking for Engineers*](#)

3 cups (375 g) flour
1 tsp baking soda
1/2 tsp salt
1/2 cup (60 g) almond flour (ground almonds)
12 oz. butter, softened
1 cup (210 g) sugar
1 egg
1 oz. water
1 tsp almond extract
42 whole almonds, blanched
1 egg, beaten (for egg wash)

Preheat oven to 350°F. Whisk the flour, baking soda, salt, and ground almonds together in a bowl. In the bowl of a stand mixer, beat the butter and sugar together until fluffy. Add the egg, water, and almond extract and beat until incorporated. Beat in the dry ingredients until just combined. Form 1-inch balls of cookie dough, placed a few inches apart (for spreading) on a parchment-lined baking sheet. Top each dough ball with an almond and brush the top of the cookie with egg wash. Now you can refrigerate the dough for 15 minutes, but I didn't (lazy). If you do refrigerate the dough, the recipe calls for 20 minutes of baking time. Since I didn't refrigerate my dough, I baked for 15 minutes and they were perfect. Makes about 42 cookies. (Michael's recipe says 24, so I am guessing his cookies are a lot bigger than mine.)