**Chinese Almond Cookies**

By Belinda Hulin with Kian Lam Kho in *Knack Make It Easy Chinese Cooking*

Makes 24 cookies

***Bake shops in China sell simple, melt-in-your-mouth almond cookies. It’s nice to pass a plate of these cookies after a home-cooked Chinese dinner. Serve them alone or as an accompaniment to fruit or sorbet. The cookies keep very well in airtight tins, and the dough can be frozen for a quick cookie fix.***

INGREDIENTS

DIRECTIONS

1. Preheat the oven to 325˚F.
2. Combine **butter** and **sugars** in a bowl; beat until creamy. Add **egg, egg yolk,** and **almond extract**. Beat until fluffy. Combine **salt, baking soda, flour** and **ground almonds**. Whisk to break up any lumps.
3. Add **flour mixture** to **butter mixture**. Beat on medium speed until the batter is smooth. Cover and refrigerate dough for 30 minutes.
4. With floured hands, shape the dough into small balls and place them on a prepared baking sheet. The best way to avoid stuck or overcooked cookies is to line your baking sheets with parchment paper or silicone mats. Place an **almond** in the center of each cookie. Bake for 15 minutes.

1 cup butter, softened

1/2 cup white sugar

1/2 cup brown sugar

1 egg

1 egg yolk

1 teaspoon almond extract

1/2 teaspoon salt

1/2 teaspoon baking soda

2 3/4 cups flour

1/4 cup ground almonds

Whole or blanched almonds

VARIATIONS:

* Pecan Cookies: Substitute **ground pecans** for the ground almonds and **pecan half** for the almond. **Almond extract** or **vanilla extract** can be used for flavoring.
* Chocolate Almond Cookies: Add **1/3 cup cocoa powder** to dry ingredients, and reduce the **flour to 2 1/2 cups**.