

# CHINESE ALMOND COOKIES

Prepared by: Ryan McElwain, March 2017

Source: [www.tasteofhome.com](http://www.tasteofhome.com)

Makes: about 5 dozen cookies

1 cup butter, softened  
1 cup sugar  
1 egg  
1 teaspoon almond extract  
3 cups all-purpose flour  
1 teaspoon baking soda  
½ teaspoon salt  
¼ cup sliced almonds  
1 egg white  
½ teaspoon water

In a large bowl, cream butter and sugar. Beat in egg and extract. Combine the flour, baking soda and salt; gradually add to creamed mixture.

Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Flatten with a fork. Sprinkle with almonds.

In a small bowl, beat egg white and water. Brush over cookies. Bake at 325° for 14-16 minutes or until edges and bottoms are lightly browned. Cool for 2 minutes before removing from pans to wire racks.

*Ryan's Notes: "The dough seemed like sand but was easy to roll into balls. These were easy to make and were not too sweet."*



