

Almond Cookies

Cookies:

1 cup butter
3/4 cup sugar
1 teaspoon almond extract
2 cups flour
1/2 teaspoon baking powder
1/4 teaspoon salt

Glaze:

1/2 cup powdered sugar
1 teaspoon almond extract
3 teaspoons water

Instructions

- Preheat oven to 400 degrees.
- In a bowl blend the butter, sugar, and almond extract.
- In a separate bowl mix the flour, baking powder, and salt.
- Add the flour mixture 2 Tablespoons at a time to the butter mixture until completely combined (important!!)
- Roll into small balls and flatten slightly. They should look like a thick checker. Cook for 7 minutes (they will not look done) at 400 degrees on a parchment lined pan.
- Cool cookies until they are just warm and place sliced almonds on top of each cookie.

- For the glaze: Combine powdered sugar, almond extract, and water.
- Drizzle a spoonful of glaze on top of the almonds and cookie.