

Almond Vanilla Wafers

2 baking sheets lined with parchment paper

Oven preheated to 325°F

140 2-inch cookies

Pastry bag with a large round tip

Light and crispy with an essence of almond. Similar to the Nilla® Wafers you enjoyed as a kid... But better

2 cups	unsalted butter, room temperature
2 cups	granulated sugar
6 large	egg whites
2 large	whole eggs
1 tbsp	pure vanilla extract
1-1/2 tsp	salt
4 cups	all-purpose flour
1-2/3 cups	almond flour

1. In a mixing bowl fitted with the paddle attachment, cream butter and sugar together until light and fluffy, about 4 minutes. Add egg whites, eggs, vanilla and salt on low speed until blended. The mixture may look separated.
2. Add flours together, blending until completely mixed well. Scrap the bottom of the mixing bowl and blend a minute longer.
3. Place a few spoonful's into pastry bag that has been fitted with a large round tip. Pipe mounds about the size of a half dollar. Pipe seven rounds by five rounds. Pipe two sheets and place in preheated oven. Bake until firm (about 12-14 minutes) for a soft cookie, for a lightly crunched cookie, bake until lightly browned on the edges, (about 22-26 minutes).
4. Let cool on baking sheet before removing. Pipe two more trays and bake.

Note: If you refrigerate the dough, it will get hard and you will not be able to pipe out of a pastry bag.