



Chinese Almond Cookies

Traditional Chinese almond cookies are sold in pink boxes with a white cord around them, generally on the top shelf of the cookie aisle. Here is a recipe that creates the freshest almond cookie imaginable. Perfect for the Chinese New Year.

Yield: 2 dozen

Preheat oven to 350°F

Line two baking sheets with parchment paper and set aside.

Cookie Dough

1/2 cup	almond flour	1 cup	unsalted butter, softened
2 cups	all-purpose flour	1 cup	granulated sugar
1 tsp	sea salt	2 large	eggs
3/4 tsp	baking soda	1 tsp	almond emulsion

1. In a skillet over medium heat, toast flour until golden. Stir consistently so as not to burn it. Place into a bowl, add flour, salt, and baking soda. Whisk to combine completely.
2. In a mixing bowl fitted with the paddle attachment on medium speed, blend butter and sugar until fluffy, about 4 minutes. Add egg and emulsion. Add dry ingredients and stir to form a sticky dough.
3. Refrigerate for 90 minutes to firm up or overnight.
4. Scoop with a #30 disher and place eight dough pieces on each tray. Press down with the palm of your hand. Blend up the cookie wash.

Cookie Wash

1 large	egg
1 tbsp	water
24	whole almonds, blanched

1. In a medium bowl, whisk eggs and water to make an egg wash. Brush a thin coating on each unbaked cookie. Press a whole blanched almond into each center of unbaked cookie.
2. Bake one tray at a time in the center of the oven, 16 to 18 minutes or until top is golden brown. Cool on baking pan for 5 minutes before removing to a cooling rack. Place second baking sheet into oven and repeat with the remainder of the dough.