



## Van De Kamps Almond Icebox Cookies

A rich tasting almond cookie that will be one of your favorites as soon as you take a bite. Check out the notes and tips.

Makes 2 dozen cookies

Preheat oven to 350°F

Prepare three baking sheets with parchment paper

150 grams	pastry flour
150 grams	bread flour
1 tbsp	ground cinnamon
1 tsp	sea salt
1 tsp	dry milk powder for baking
1/2 tsp	baking soda
189 grams	granulated sugar
95 grams	almond paste (see tip)
189 grams	vegetable shortening
2-1/2 tbsp	water
29 grams	whole eggs (less than one) (see tip)
71 grams	almonds, slivered
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1. In a medium bowl, weigh pastry flours, tare the scale and weight the bread flour. Add the cinnamon, salt, milk powdered and baking soda. Whisk together to blend and set aside.
2. In mixing bowl with paddle attachment, blend sugar and almond paste until the paste starts to break down and blend into the sugar, about 4 minutes. Add shortening, blended until it is creamy, and the almond paste is blended very well.
3. Add water and egg, blended well. Add the flour mixture, mix until fully blended. Add almonds.
4. With a #30 disher, scoop dough into balls on each tray, 8 per tray. With a wet palm of your hand, press dough down, Sprinkle a few almond slivers on top.
5. Place into preheated oven and bake 10-12 minutes. Remove from oven with the sides start to turn light brown. Let cool in baking sheet until completely cooled.

Notes: Almond paste: Don't be confused with marzipan which also comes in a similar tube container. Sometimes it can be very hard and dry, if so, place it and your sugar into the food processor with a metal blade. Almond paste can be purchase in larger major grocery stores, in the baking aisle.

Eggs: Take one egg and blend well, measure out what you need. Do not use the entire egg, only what is called for.

**Ingredients:**

Red Mill Pastry Flour: <https://amzn.to/3rcUe1K>

King Arthur Bread Flour: <https://amzn.to/35C3LHw>

**Equipment Used: (These items I recommend are the best of the best, they will last you a very long time, all professional grade)**

#30 Disher: <https://amzn.to/3NqBDsh>

Gram Scale: <https://amzn.to/3AK9ne8>

Off-Set Spatula: <https://amzn.to/32SMgl8>

Parchment Paper: <https://amzn.to/3AVsJwZ>

1/2 sheet baking pans: <https://amzn.to/3rpzXX7>