

# Almond Cookies

Makes 18

This recipe comes from *Nutrition and Diet with Chinese Cooking* by Christine Liu. I took my first cooking class from her more than forty years ago and I have a signed copy of her book. We made these cookies for an auction dinner at the Unitarian Church in Charleston. I cut the recipe in half.



## Ingredients

- 1 egg (divided)
- 1/2 tsp. soda
- 1/8 tsp. baking powder
- 1/8 tsp. salt
- 1 1/2 tsp. almond extract
- 1/2 cup vegetable oil
- 1 cup flour
- 18 slices of almond

## Equipment

- Stand mixer
- 2 baking pans
- Parchment paper
- Basting brush
- Wax paper

## Almond Cookies:

<input checked="" type="checkbox"/>	Description	Time (min)	
	Preheat to 350 degrees		
	Beat 1 egg. Reserve half for later use	2	
	In a stand mixer bowl, combine egg with 1/2 tsp. baking soda, 1/8 tsp. baking powder, 1/8 tsp. salt, 1 1/2 tsp. almond extract, and 1/2 cup of vegetable oil until smooth	5	
	Add 1 cup flour and mix to form a soft dough	2	
	Line 2 baking sheets with parchment paper	1	15
	Roll the dough into 9 balls, about 1" in diameter. Place on parchment paper on both pans	3	
	Use a spoon to flatten balls of dough and make a depression in the center of each	1	
	Baste each cookie with beaten egg	2	
	Place an almond slice on each cookie	1	
	Place baking pans in the oven on two shelves	1	
	Bake		8
	Rotate the pans and exchange them on the two shelves in the oven	1	
	Finish baking until light brown on top and brown on the bottom	7	
	Transfer cookies to wax paper to cool.	1	
		Total: 35min	