

## Almond Cookies #1



Level: Easy

Makes: About 3 dozen

Prep Time: 25 minutes

Cooking Time: 15 to 18 minutes per batch

1½ cups solid vegetable shortening (i.e. Crisco®)  
1 cup white granulated sugar  
3 cups all-purpose flour  
½ tsp. baking soda  
½ tsp. coarse kosher salt  
1 large egg  
1 Tbsp. pure almond extract (see Notes)  
Red food coloring, for decorating



Preheat oven to 350°.

In a stand mixer with a whisk attachment, cream shortening and sugar on high speed, for about 10 to 15 minutes, stopping the mixer and scraping down the sides of the bowl occasionally. Meanwhile, sift the flour and baking soda in a medium bowl. Add the salt. Mix and set aside. In a small bowl, beat the egg and add the almond extract. Mix and set aside.

After creaming the shortening and sugar for 10 to 15 minutes, the mixture should be smooth, built up, and not too gritty. Add the egg mixture and beat until the mixture is smooth. With the mixer on low speed, gradually add the flour mixture and mix until all the ingredients are combined.

With a 1.5"-diameter cookie scoop, scoop the dough and level the top. Release the scoop of dough onto your clean hands and roll the dough gently into a ball. Place the ball on an ungreased cookie sheet. With your fingers, gently press the round dough to flatten. With your thumb, make a small indentation in the center of the flattened dough. Repeat with remaining dough, placing the rounds about 3 inches apart on the cookie sheet. Place a few drops of red food coloring in a small bowl. With a clean cotton swab (Q-tips®) or your thumb, dip into the red food coloring and place a small dab in the center of each cookie where your finger indentation is (see picture below). If your oven runs hot like mine, bake for no more than 15 minutes, watching closely for browning at around 13 to 14 minutes. Otherwise, bake for 15 to 18 minutes, until the sides of the cookies turn a light brown color. Remove from cookie sheet and cool on a wire rack. Store in an airtight container.

Notes:

- Don't bake almond cookies when there's high humidity.
- Use pure almond extract, not imitation almond extract.
- I like a strong almond taste so I use 1 Tbsp. of pure almond extract. Use less to suit your taste.

