

## Almond Cookies by Chef Guillermo Reyes

makes 28 1 3/4 oz. cookies

1 c. Butter, Unsalted  
1 1/2 c. Sugar, Granulated  
1/2 c. Sugar, Brown

Cream the following ingredients together.

2 ea. Eggs  
1 tsp. Vanilla Extract, Pure  
1/2 tsp. Almond Extract,  
Pure  
2 c. Almond Butter

After creaming, (while still mixing), add one egg at a time and then the extracts and almond butter.

2 1/2 c. Flour, Unbleached  
1 tsp. Baking Soda  
1/2 tsp. Salt  
1 c. Almonds, Toasted  
(ground)

Sift dry ingredients in separate bowl then slowly add to sugar and egg mixture. Mix until totally combined, be sure not to over mix.

1/2 c. Almonds, Toasted  
(sliced)

Then fold in the sliced almonds.

**Assembly:** Pre-heat oven to 325 degrees (if you have a convection oven have the fan on low). Using a 1 3/4 oz. scoop, place dough balls on a parchment lined sheet pan, lightly flatten the balls with your hand and bake for 6 minutes, rotate and bake for 6 minutes more. Remove from the oven and allow to cool completely before service.