

Lake Region High School

Almond Butter Cookies

Ingredients:

1 cup butter, softened
3/4 cup sugar
1 teaspoon almond extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup semi-sweet chocolate chips
2 teaspoons shortening

Directions:

1. Heat oven to 400°F.
2. Combine butter, sugar and almond extract in large bowl. Beat at medium speed until creamy.
3. Reduce speed to low; add all remaining cookie ingredients. Beat until well mixed.
4. Shape rounded teaspoonfuls of dough into 1-inch balls. Place 2 inches apart onto ungreased cookie sheets.
5. Flatten balls to 1/4 inch thick with bottom of buttered glass dipped in sugar.
6. Bake for 6 to 8 minutes or until edges are lightly browned. Cool completely.
7. Melt chocolate chips and shortening in 1-quart saucepan over low heat, stirring occasionally, until smooth (2 to 4 minutes).
8. Drizzle or pipe chocolate onto cookies making tree design, if desired.