

Aberdeen Almond Cookies

Ingredients:

- 1 cup salted butter, room temperature
- 1 cup sugar
- 1 egg
- 1 teaspoon almond extract
- 3 cups flour
- 1 teaspoon baking soda
- 1/4 cup sliced almonds
- 1 egg white
- 1/2 teaspoon water



Directions

1. Preheat oven to 325°F.
2. In a large bowl, cream together butter and sugar. Beat in egg and almond extract.
3. In another large bowl, combine flour and baking soda. Add a little at a time to the creamed mixture and combine.
4. Roll dough into 1-inch balls and place 2 inches apart on a baking sheet. Flatten balls slightly with a fork and top with sliced almonds.
5. In a small bowl, whip egg white and water. Brush mixture over cookies.
6. Bake for 14–16 minutes.
7. Place cookies on a cooling rack and allow to cool before serving.

Makes 5 dozen cookies

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.