



### **Almond Cookies**

These cookies are light and crispy. The perfect cookies to have around in the cookie jar because while they are super simple to make, they taste more elegant than they are. Next time company comes by you will look prepared – the perfect hostess strikes!

2/3 cups almonds, finely ground  
2 cups flour  
1 ¼ cups almond flour  
½ teaspoon baking powder  
1 cup sugar  
1 cup brown sugar  
1 cup butter, room temperature  
1 egg  
2 teaspoons almond extract

Preheat oven to 350. Cream together butter and sugar. Add egg and extract and mix until combined.

In a separate bowl mix together almonds, flours and baking powder. Add flour to wet ingredients and beat until just combined. Scoop batter onto a parchment lined cookie sheet and bake 10 minutes. Let cool on a wire rack.