

Mandelschnitten

Almond Cookies

Ingredients:

1 lb. ground almonds
1 C. sugar
1 C. Butter (2 sticks)
3 eggs (separate 1 egg
white and keep for later
use.)
½ tsp. salt
2 ½ to 3 C. flour



1 . Beat butter until soft, add sugar gradually. Blend until very light and creamy.



2 . Beat in, one at a time, 2 eggs and 1 egg yolk.



3 .Add salt and $\frac{1}{2}$ to $\frac{3}{4}$ lb. ground almonds. (Reserve surplus for coating tops.)

4 .Add enough flour to make dough the right consistency to roll. (May chill till ready to roll.)



5 . Roll out $\frac{1}{8}$ inch thick; cut into 1" x 2" rectangles.



6 . Brush with slightly beaten egg-white and invert each cookie into a pie-plate with ground almonds, to coat top of each cookie.

Place on cookie sheets; bake at 350 o for about 12 to 13 minutes, or until brown around edges.



Makes 7 dozen.



An alternative way to cut the cookies is to shape them in a loaf and then cut slices.
I generally prefer this method now. I can make the dough ahead and then bake them when I have time. The dough keeps for a month in the fridge.