

# ALMOND COOKIES

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A very light and flaky almond cookie. This old Chinese recipe was given to me by a friend in Hawaii. The ingredient that makes these cookies special is Lye Water which can be found in Chinese markets. Makes 9 dozen.

## Ingredients:

4	c	flour, unbleached
2	c	sugar
2	c	salad oil
½	c	peanut or almond butter
1 ½	T	water
1	t	baking powder
½	t	baking soda
1		egg
1	T	almond extract
1	t	lye water
½	c	Chinese north almond halves

## Instructions:

1. Mix flour, sugar, oil, and peanut butter in the bowl of a mixer until well incorporated.
2. In a small bowl, dissolve baking powder and baking soda in water. When dissolved, add to mixture in mixing bowl.
3. Add egg, almond extract, and lye water to mixing bowl and blend well.
4. Roll into small balls and flatten onto cookie sheets. Make a depression in the center and add the Chinese north almonds halves.
5. Optional: Instead of almonds, fill cookie depression with preserves before baking.
6. Bake 20 minutes in 300°F oven. To prevent cookies from falling apart, cool before removing from baking sheet.

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