

Almond Spice Cookies

½ cup sugar; scant
½ cup (1 stick) butter; soft
1 tsp. orange zest; grated
1 tsp. ground allspice
1 egg yolk

1 cup cake flour
1/8 tsp. salt
2 tbl. ground almonds

Cream sugar and butter in an electric mixer until light and fluffy, about 4 or 5 minutes. Add orange zest and all spice and mix until light and fluffy. Add egg yolk and combine well. In a separate bowl, combine flour and salt and almonds. Fold dry ingredients into butter mixture using a low speed, in small portions at a time. Mix well. Spoon dough onto greased cookie sheet, using about 1 tbl dough per cookie, spacing them 2" apart on greased baking sheet. Gently flatten dough with fingers into 2-inch rounds.

Bake at 350 until cookies are lightly browned around edges, about 11 to 12 minutes. Cool 5 minutes on baking sheet, then transfer to wire rack to cool completely. Store at room temperature in airtight tin for up to a week or freeze up to a month, wrapped airtight (thaw at room temperature in wrapping).

Adapted from recipe by Abby Mandel.

Notes: cookies are a bit greasy. Next time I would increase flour by 25%