

Chinese Restaurant Almond Cookies

Servings: 36

Ingredients:

2 cups all-purpose flour
3/4 cup white sugar
1 teaspoon baking soda
1/4 teaspoon salt
1 cup shortening
1 egg
1 teaspoon almond extract
24 almonds



Directions:

1. Sift flour, sugar, baking soda and salt together into a bowl. Cut in the lard until mixture resembles cornmeal. Add egg and almond extract. Mix well.
2. Roll dough into 1 inch balls. Set them 2 inches apart on an ungreased cookie sheet. Place an almond on top of each cookie and press down to flatten slightly. Top with almond. Cover, label and put in refrigerator.
3. Bake in a pre-heated 350° F oven for 10-15 minutes. Cool on rack.