



RECIPES

Your guest will know good fortune when you serve these almond cookies. These bite-size almond cookies are the perfect end to any take-out meal.

ALMOND COOKIE BITES

1 cup all-purpose flour	1/2 cup (1 stick) unsalted butter, softened
1/2 cup Fisher Chef's Naturals Whole Almonds, finely chopped	1/4 cup powdered sugar
1/4 teaspoon ground allspice	2 teaspoons almond extract
1/4 teaspoon ground cinnamon	36 Fisher Chef's Naturals Whole Almonds
1/8 teaspoon salt	2 teaspoons granulated sugar

Preheat oven to 350°F. In medium bowl combine flour, chopped almonds, allspice, cinnamon and salt; set aside.

In large bowl cream butter and powdered sugar using electric mixer. Add almond extract. Stir in flour mixture; mix until just combined.

Shape level tablespoons of cookie dough to form balls. Place on baking sheet, spacing 1 inch apart. Gently press 1 almond into center of each ball. Sprinkle granulated sugar over cookies.

Bake 16 to 18 minutes. Remove from oven; cool cookies 3 minutes on baking sheet. Transfer cookies to cooling rack; cool completely.

Yield: 36 cookies

Nutrition information per serving (1 cookie): 60 Calories, 4.5 g Total Fat, 1.5 g Saturated Fat, 0 g Trans Fat, 5 mg Cholesterol, 10 mg Sodium, 4 g Carbohydrate, 0 g Dietary Fiber, 1 g Sugars, 1 g Protein