

High Altitude Almond Tea Cookies

These cookies are similar to shortbread with a hint of almond. And they are a lot easier to make! They go great with a cup of tea or coffee! Makes about 4 dozen cookies.

Equipment

- Round Cookie Cutter (2 inch)
- Rolling Pin
- baking sheets
- parchment paper

Ingredients

- 1 cup butter
- 1 cup sugar minus 1 tbsp
- 3 cups flour plus 3 tbsp
- 1/2 tsp baking powder
- 1/4 tsp salt
- 2 large eggs
- 2 tsp almond extract
- 1 tsp vanilla extract
- 2 tbsp sprinkles

Instructions

1. Preheat your oven to 360F.
2. Crack your eggs into a small bowl and set aside.
3. Line your baking sheets with parchment paper.
4. In your mixing bowl, cream together the butter and sugar until fluffy. About 3-5 minutes.
5. In a small bowl add your flour, baking powder and salt. Mix lightly until incorporated.
6. Add your eggs to the butter and sugar and mix until incorporated.
7. Scrape the bowl and then add the almond and vanilla extracts. Mix until incorporated.
8. Add in half of the flour mixture and mix until incorporated. Then add the second half and mix until everything is incorporated.
9. Lightly flour your rolling surface (I like to use a cutting board) and get out your cookie cutter and rolling pin.
10. Take about half of the dough and shape it into a ball. Roll it out to about 1/4" thick and cut out your cookies. Add your sprinkles.
11. Bake for 11-13 minutes, until the bottom is just starting to turn a golden brown.
12. Let the cookies cook on the baking sheet for about 1-2 minutes, then transfer to a cooling rack.
13. Store in an airtight container. They will last up to 2 weeks at room temperature or up to 3 months in the freezer.