

Almond Thins

Ingredients

- 2 cups all-purpose flour
- 3/4 cup cold butter or margarine (1 1/2 sticks), cut up
- 1/3 cup plus 2 tablespoons sugar
- 1 large egg, separated
- 1 tsp almond extract
- 1/8 tsp salt
- 3/4 cup sliced natural almonds

Instructions

1. Preheat oven to 375°F. In food processor, with knife blade attached, blend flour, butter, and 1/3 cup sugar just until mixture forms coarse crumbs. Add egg yolk, almond extract, and 2 tablespoons water, and blend until mixture just begins to form a ball (do not overmix).
2. With hand, press dough onto bottom of 15 1/2" by 10 1/2" jelly-roll pan. For easier spreading, place sheet of plastic wrap over dough and smooth dough evenly over bottom of pan. (To help make an even layer, use bottom of 8- or 9-inch square pan to press dough.) Discard plastic wrap.
3. In cup, with fork, beat egg white and salt; brush some over dough. Top dough with almonds; sprinkle with remaining 2 tablespoons sugar.
4. With knife, gently cut dough lengthwise into 6 strips, then cut each strip crosswise into 8 bars.
5. Bake cookies about 20 minutes or until golden. Transfer cookies in pan to wire rack to cool 5 minutes. While cookies are still warm, cut cookies again following cut marks. Cool cookies completely in pan.

ALMOND THINS

Almond Thins

PREP 30 minutes plus cooling

BAKE about 20 minutes

MAKES 4 dozen cookies

- 2 cups all-purpose flour
- $\frac{3}{4}$ cup cold butter or margarine
(1½ sticks), cut up
- $\frac{1}{3}$ cup plus 2 tablespoons sugar
- 1 large egg, separated
- 1 teaspoon almond extract
- $\frac{1}{8}$ teaspoon salt
- $\frac{3}{4}$ cup sliced natural almonds

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2. With hand, press dough onto bottom of 15½" by 10½" jelly-roll pan. For easier spreading, place sheet of plastic wrap over dough and smooth dough evenly over bottom of pan. (To help make an even layer, use bottom of 8- or 9-inch square pan to press dough.) Discard plastic wrap. ➤

3. In cup, with fork, beat egg white and salt; brush some over dough. Top dough with almonds; sprinkle with remaining 2 tablespoons sugar.
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