



ALMOND AND PEANUT COOKIES

MAKES: ABOUT 18 COOKIES - PREP: 10 MINUTES - COOK: 12 MINUTES

INGREDIENTS

100G COLD BUTTER, GRATED - 125G PLAIN FLOUR - ¼ TSP BICARBONATE OF SODA - 125G GROUND ALMONDS - 100G GRANULATED SUGAR - 1 SMALL EGG, BEATEN - 1½ TSP ALMOND EXTRACT - 50G TOASTED UNSALTED PEANUTS, ROUGHLY CHOPPED - 18 WHOLE ALMONDS, FOR TOPPING - 1 EGG, BEATEN, FOR GLAZING

INSTRUCTIONS

1. PREHEAT THE OVEN TO 160°C FAN (350°F/GAS 4) AND LINE TWO BAKING TRAYS (PANS) WITH BAKING PARCHMENT.
2. PUT THE COLD GRATED BUTTER IN A BOWL, ADD THE FLOUR AND BICARBONATE OF SODA AND RUB THE MIXTURE WITH YOUR FINGERTIPS UNTIL IT RESEMBLES BREADCRUMBS.
3. STIR IN THE GROUND ALMONDS AND SUGAR, THEN ADD THE EGG, ALMOND EXTRACT AND PEANUTS, AND MIX WELL WITH A KNIFE OR WOODEN SPOON UNTIL YOU HAVE A STIFF DOUGH.
4. DIVIDE THE DOUGH INTO 18 EVEN-SIZED PIECES THEN ROLL INTO BALLS AND SPACE OUT EVENLY ON THE TWO BAKING TRAYS (THE COOKIES WILL SPREAD A LITTLE, SO DO NOT PUT THEM TOO CLOSE TOGETHER).
5. USE THE PALM OF YOUR HAND TO FLATTEN THEM DOWN SLIGHTLY.
6. PLACE ONE ALMOND ON TOP OF EACH COOKIE AND GLAZE WITH THE BEATEN EGG. BAKE IN THE OVEN FOR ABOUT 12 MINUTES UNTIL GOLDEN.
7. REMOVE FROM THE OVEN AND LEAVE ON THE TRAYS FOR ABOUT 10 MINUTES TO HARDEN, OTHERWISE THEY WILL FALL APART; THEY ARE A VERY CRUMBLY COOKIE.