

ALMOND MELTAWAYS

Ingredients

<u>Almond Icing:</u>	2 cups all-purpose flour
1 cup powdered sugar	1/2 tsp baking powder
1 to 2 Tbsp milk	1/4 tsp salt
1 tsp almond extract	1 cup unsalted butter, room temp
	3/4 cup granulated sugar
	1 large egg
	2 tsp almond extract

Directions

1. Heat oven to 375 degrees. Line a baking sheet with parchment paper or a silpat. Set aside.
2. In a medium bowl, whisk together flour, baking powder, and salt. Set aside.
3. In a stand mixer, beat butter and sugar until light and fluffy. Add egg and almond extract, mixing until combined. Add flour mixture 1/2 cup at a time, mixing until completely combined.
4. Roll 1 tablespoon of dough into small circles and then press with hands (or with the bottom of a cup) into a disk shape. Place on prepared baking sheet.
5. Bake for 8 minutes. The cookies will not look browned or cooked, but they are! Remove from oven and let cookies rest on baking sheet for 5 minutes. Then, transfer to a wire rack to cool completely.
6. To ice: In a small bowl, whisk together powdered sugar, 1 tablespoon milk, and almond extract until smooth. If icing is too thick, add more milk to thin it out.
7. Using a spoon, smooth icing onto the top of each cookie and let set for 10 minutes, or until hardened. Store in the fridge, let come to room temperature when ready to serve.