

Almond Icebox Cookie Recipe

from Thistle Key Lane

- ½ cup butter
- 1 cup sugar
- 1 egg
- 1 teaspoon almond extract
- 1 ½ cups flour
- ¼ teaspoon salt
- 1 ½ teaspoon baking powder
- ½ cup chopped almonds

Pre-heat oven to 400° F

Cream butter and sugar, add beaten egg and almond extract.

Combine flour, salt, and baking powder. Then slowly add flour mixture to butter mixture.

Add chopped almonds.

Shape cookie dough into two logs and roll up in parchment paper.

Chill in the refrigerator until firm.

Cut into 1/8 to 1/4 inch slices and place on a cookie sheet lined with parchment paper.

Bake at 400° F for about 8 to 10 minutes. Cookies should be light brown around the edges.

Remove cookies to a wire rack to cool.

Enjoy!