



Recipe from: [My Catholic Tradition](#)

## Almond Cookies

MAKES ABOUT TWENTY-FOUR

1 cup plain (all-purpose) flour  
1 1/2 cups icing (confectioners') sugar, plus extra for dusting  
1/2 cup chopped almonds, plus halved almonds to decorate  
1/2 cup unsalted (sweet) butter, softened

Preheat the oven to 350°F.

Combine the flour, sugar and chopped almonds in a bowl.

Put the softened unsalted butter in the center of the flour and nut mixture.

Using a blunt knife or your fingertips mix the dry ingredients into the butter until a dough is formed.

Shape the dough into a ball.

Place the dough on a lightly floured surface.

Roll the dough out to a thickness of about 1/8 inch.

Using a 3-inch cookie cutter, cut out about 24 rounds. (you can also use different shaped cookie cutters.)

Re-roll the dough as necessary.

Place the cookie rounds on baking sheets, leaving a little space between them.

Bake the cookies for about 25 minutes, until pale golden.

Leave the cookies on the baking sheet for 10 minutes.

Transfer to wire racks to cool.

Dust thickly with sifted icing sugar before serving, decorated with halved almonds.