



Almond Croissant Cookies

Recipe by Isabel

Course: **Cookies**

Servings	Prep time	Cooking time	Total time
12 servings	30 minutes	10 minutes	40 minutes

Ingredients

Almond Filling:

200 g (2 cups) almond flour

150 g (3/4 cup) sugar

1 egg

45 g (3 tbsp) unsalted butter, melted

2 tsp vanilla extract

1 tsp almond extract

Almond Cookies:

230 g (1 cup) unsalted butter, melted

190 g (1 cup) caster sugar

50 g (1/2 cup) powdered sugar

1 egg

1 tsp almond extract

1/2 tsp baking soda

2 1/2 tsp salt

390 g (3 1/4 cups) plain flour

250 g (2 1/2 cups) almond flakes

Directions

Almond Filling:

- 1 Prepare Almond Filling:** In a bowl, mix together the almond flour, sugar, egg, melted butter, vanilla extract, and almond extract until well combined. Refrigerate the almond filling while you make the cookie

dough.

Almond Cookies:

- 2 Make Cookie Dough:** In a large bowl, mix the caster sugar, powdered sugar, and melted butter until well combined. Add the egg, almond extract, baking soda, and salt. Mix until fully incorporated. Gradually add the flour, mixing until no streaks of flour remain.
- 3 Assemble Cookies:** Divide the almond filling into 12 portions and the cookie dough into 12 portions. Flatten each portion of cookie dough, place a portion of almond filling in the center, fold the dough around the filling, and roll into a ball. Flatten each ball slightly and press into the almond flakes to coat.
- 4 Bake:** Preheat the oven to 180°C (355°F) . Place 6 cookies at a time on a baking sheet lined with parchment paper. Bake on the center rack for 14-16 minutes, or until the edges are golden brown.
- 5 Cool and Serve:** Once completely cooled, sprinkle the cookies with powdered sugar. Enjoy your delicious Almond Croissant Cookies!