

Raspberry Almond Cookies

Experience the fruit perfection of Andros Professional Raspberry Spreads in a delightful blend of raw almonds, brown sugar, AP flour, baking powder, salt, cinnamon, butter, egg, and pure vanilla extract. Topped with a dusting of confectioners' sugar, cookies have never tasted this good.

INGREDIENTS

- 2/3 cup Raw whole almonds
- 1/2 cup Light brown sugar (packed)
- 2 1/2 cups AP flour
- 1/2 tsp. Baking powder
- 1/2 tsp. Salt (kosher)
- 1/4 tsp. Ground cinnamon
- 1/2 lb. Unsalted butter (room-tempered)
- 1 Egg (extra-large)
- 1 tsp. Vanilla extract (pure)
- 1 tbsp. Confectioners' sugar

INSTRUCTIONS

1. Spread the almonds on a baking sheet and toast, stirring occasionally until fragrant, 6-8 minutes. Cool slightly. Process the almonds and 1/4 cup brown sugar in a food processor until the almonds are finely ground.
2. Whisk together the flour, baking powder, salt, and cinnamon.
3. Using a mixer at medium-high speed with a paddle, cream together the butter and the remaining 1/4 cup of brown sugar until fluffy, 2-3 minutes. Add in the egg and vanilla extract. Reduce speed to low and gradually add the almond mixture, then the flour mixture, mixing until just combined.
4. Wrap the dough in plastic wrap and refrigerate until firm, approx. 3 hours.
5. Heat oven to 350°F. Roll out the dough to a 1/8-inch thickness on a lightly floured surface. Using a circular



FEATURED INGREDIENT



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shape cookie cutter, cut out an even number of solid bottoms and tops with inner circular cutouts for the tops only. For each finished cookie you will need two pieces. Place on parchment-lined baking sheets, spacing them 1" apart. Bake for about 10-12 minutes. Cool thoroughly on a rack.

6. Sprinkle confectioners' sugar on the top half of the cookie. Spread or pipe a tbsp. of Andros Professional Raspberry Spreads over the bottom half of the solid cookies, keeping away from the edge. Place the top cookie half on the cookie bottom evenly. Your cookies are ready to serve.