



Almond Cookies

Recipe by Zola Nene

Serves: 16

Cooking: 40min

Difficulty: Easy

Ingredients :

- 227g butter, softened
- 1/3 cup Selati castor snow
- 1 tsp vanilla extract
- 220g cake flour
- 3/4 cups ground almonds
- 100g blanched almonds
- 2 cups Selati icing snow

Methods :

- In a mixing bowl, cream butter, sugar and vanilla
- Combine flour and almonds then gradually add to the creamed mixture.
- Cover and refrigerate for 1 hour.
- Preheat oven to 180°C.
- Roll a tablespoon at a time into a ball then place onto a greased baking tray.
- Press an almond onto the top of each cookie dough ball.
- Bake in a pre-heated oven for 25 – 20 minutes or until set.
- Leave to cool on a cooling rack, then dip the cold cookies in icing sugar.