



## ELEGANT COOKIES THAT ARE PARTY PERFECT

Patricia Harmon

Recipe: **RASPBERRY-FILLED BURNT ALMOND TORTE COOKIES**

**About the Recipe from Pat:** I have always been fond of a burnt almond torte made by several bakeries in the area so that inspired me to try a cookie. They were so delicious.

These cookies get a double-dose of almond flavor with a crunchy almond topping and almond extract in the frosting. Seedless raspberry jam adds an extra hit of tang and sweetness. The recipe was selected as a winning finalist in Cooks Country Holiday Cookies 2014.

### **Almonds:**

1/2 C. Sliced Natural Almonds  
2 T. Sugar In the Raw (turbinado)  
1 T. Water

**Cookies:**

1 C. Butter, room temperature  
3 oz. Cream Cheese, room temperature  
1 C. Granulated Sugar  
1/2 t. Vanilla Extract  
1 Large Egg  
2 3/4 C. All- purpose Flour  
1 t. Baking Powder  
1/8 t. Salt  
2 T. Sour Cream  
1/2 C. Spreadable Fruit Seedless Red Raspberry Spread or Jam

**Frosting:**

1/4 C. Unsalted Butter, at room temperature  
2 C. Confectioners' Sugar  
1/4 t. Almond Extract  
3-3 1/2 T. Whipping Cream

**Almonds:**

Heat oven to 350°. In a medium bowl combine the almonds, sugar and water, toss to coat. Spread onto a large baking sheet in one layer, and toast in a heated oven until golden brown, about 7 to 8 minutes. Remove to a sheet of waxed paper to cool. When cool, break apart any almonds that have stuck together.

**Cookies:**

Heat oven to 375° F. With electric mixer, beat together butter, cream cheese, and sugar until fluffy. Add vanilla extract and egg and mix well. In a medium bowl, mix together flour, baking powder and salt. Gradually, mix flour mixture into butter mixture alternately with sour cream. Drop 36 mounds of the mixture by tablespoonfuls onto parchment lined baking sheets, about two inches apart. (Note: a cookie scoop is helpful for uniformity.) Bake at 375° F for 11-12 minutes. Do not brown. Cool in pans for 2-3 minutes before transferring to wire cooling racks. Cool cookies completely on wire racks. Carefully, with a serrated knife, cut tops off cookies and spread bottom half with red raspberry spread, using 1/2 t. per cookie; place tops on cookies. (Note: knife may have to be rinsed and dried occasionally.)

**Frosting:**

With electric mixer, beat together butter and confectioners' sugar until mixed together. Add almond extract and enough whipping cream to make a creamy mixture of spreading consistency. Spread frosting evenly over tops of cookies. Sprinkle frosted tops of cookies with toasted almonds.

