



French Mini Almond Buttons

Pain De Genes Buttons taste like sweet marzipan cake-like cookies

About 1/4 cup sliced almonds

2 Tablespoons all-purpose flour

1 Tablespoon cornstarch

Pinch of fine sea salt

7 or 8 ounces soft pliable almond paste

2 large eggs at room temperature

1/4 cup unsalted butter, melted, cooled

2 teaspoons pure vanilla extract or 1 Tablespoon kirsch, Grand Marnier, or dark rum

Center a rack in oven; preheat oven to 350-degree F. Butter or grease with baking spray 24 mini muffin tins.

Place sliced almonds in bottom of each mini muffin tin.

In a small bowl, whisk together flour, cornstarch, and salt. Set aside.

Using a stand mixer with paddle attachment, beat almond paste and 1 egg at medium speed for 5 minutes. Scrape down the bowl. Change the paddle to a whisk attachment on your mixer. Add second egg to mix; beat at medium speed until incorporated. Then beat at high speed for 5 more minutes; scrape bowl as needed. Mixture will look very creamy.

Stir a few spoonfuls of batter into the melted butter. Set aside.

Working on slow speed, add the extract, Grand Mariner or liquor flavoring and dry ingredients. Mix only to make the flour disappear in the batter. Fold the butter into the batter using a spatula.

Divide the batter between the greased mini muffins tins. Bake for 11 -14 minutes or until the buttons are puffed and spring back when touched and are clean when tested with a toothpick. Loosen cookies' sides with knife; remove from pans by hitting it upside down to release the cookies; place almond side up on cookie racks to cool.

Recipe by: Dorie Greenspan, *Dorie's Cookies*, Houghton Mifflin Harcourt, 2016. Pain De Genes Buttons

Cook's Note: The recipe calls for 7 ounces almond paste, but our package had 8 ounces. I think that I would use a baking oil spray with flour to coat the baking pans for easier cookie removal. Also, make sure that you beat them for the suggested time, as this is what makes them light and puffy.

About the Recipe: These little cake-like cookies are small, cute, and full of almond flavor. They are soft chewy cookies with a texture that's like a combination of a pound and sponge cake. If you love marzipan or almond filling, you will really love these little buttons.

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