



Sweet Butterscotch Tea Cakes

Cake-like cookies topped with an almond glaze

1/4 cup vegetable shortening
3/4 cup unsalted butter
1-1/2 cups granulated sugar
1/2 Tablespoon vanilla extract
2 eggs
4 to 5 cups self-rising flour, as needed
1/2 cup unsweetened almond milk
1/2 cup butterscotch chips, ground
All-purpose or self-rising flour as needed for kneading and rolling

Almond Glaze:

1 cup confectioners' sugar
2 teaspoons almond extract
3 teaspoons water or as needed

Natural green food coloring as needed
1/2 cup sliced almonds, toasted
Green sprinkling sugar as desired

Preheat oven to 400 degrees F. Place nonstick baking mats on three insulated cookie sheets.

Prepare Cookie Dough: In a mixing bowl, cream vegetable shortening, butter, and sugar; add vanilla and eggs, one at a time. On low speed, add about 1-1/2 cups flour; mix it; then add some of the milk, repeat the process (alternating), but making sure that you end with adding the flour. Add enough flour to make a soft cookie dough. Mix in ground butterscotch chips. If dough is very sticky, add enough flour to be able to roll out dough.

Shape and Bake Cookies: On floured surface, lightly knead dough until smooth, pat and roll dough to a thickness of about 1/4 inch for thinner cookies or 1/2 inch for very thick cookies. Cut with a 2-1/2-inch cookie cutter. Place cookies on prepared cookie sheets, spacing about 2 inches apart. Bake cookies for about 10 to 12 minutes or until lightly brown on top. Thicker cookies might require more baking time. Cool about 5 minutes; remove to a rack to cool.

Prepare Almond Glaze: In a small bowl, mix confectioners' sugar, almond extract, water, and a few drops of natural green food coloring. Add enough water to have a glaze. Brush lightly over cooled cookies; garnish the center of each cookie with several sliced almonds. If desired, lightly sprinkle with green sprinkling sugar.

Yield: 3 to 3-1/2 dozen cookies

About the Recipe: These cookies are the perfect partner for a hot cup of tea or coffee. Rolling them thicker will make them more cake-like and thinner dough makes the cookie crisp. The glaze dresses them up for holiday serving, topped with a few simple toasted almond slices and a dash of green sprinkling sugar.