



A Halloween Special

Crushed Dark Chocolate Almond Cookies

Favorite snack for those big "Trick or Treat" partygoers

- 1-1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/3 cup granulated sugar
- 1/4 cup firmly packed brown sugar
- 1 egg
- 2 teaspoons almond extract
- 2.5 ounces dark chocolate covered almonds, crushed
- Orange and Green nonpareils as desired

Before Starting: Preheat oven to 350-degree F. Line 2 large cookie sheets with silicone baking mats

Combine Dry Ingredients: In a medium-sized bowl, combine flour, baking powder, baking soda, and salt. Set aside.

Mix Cookie Batter: In a mixing bowl, cream butter, granulated sugar, and brown sugar. Mix in egg and almond extract. Stir in combined dry ingredients until cookie dough forms. Mix in crushed chocolate covered almonds.

Form Cookies: Using a 1/2 Tablespoon cookie scoop; place on prepared cookie sheet about two inches apart. Lightly flatten the tops of cookies; sprinkle with orange or green nonpareils as desired.

Bake Cookies: Bake cookies in preheated 350-degree F oven for about 10 to 12 minutes or until edges are browned. Remove from oven. Cool about 10 minutes; remove to cooling rack. Yield: about 30 cookies

Cook's Note: If the dough is a little soft because of the kitchen heat, place in the refrigerator for about 10 minutes to chill it for easier handling. You can also substitute vanilla extract for the almond extract to make vanilla flavored cookies.

About the Recipe: Imagine delicious chocolate covered almonds combined with almond flavored cookies. What a yummy treat! It is the perfect partner to have with that glass of cider, cup of coffee or sip of tea. Just for fun, we decorated the cookies with harvest colored nonpareils to celebrate the season.