

## Chinese Almond Cookies

### Equipment

Egg beater  
Measuring cups  
Mixing bowl  
Measuring spoons  
Knives  
Chopping board  
Oven tray  
Sieve

### Ingredients

1 cup butter  
2 ½ cups sifted flour  
½ teaspoon baking soda  
½ teaspoon salt  
1 cup sugar  
1 egg, slightly beaten  
2 teaspoons almond extract  
60 blanched almonds

### How TO MAKE IT:

- 1 Cut butter into sifted dry ingredients
- 2 Add egg and extract and blend well.
- 3 Shape into 3 cm balls and place on ungreased cookie sheet.
- 4 Flatten cookies and press one almond into the centre of each.
- 5 Bake 12 to 15 minutes at 175oC.
- 6 Turn out on wire rack to cool.

