Mandel Kakor

Swedish Almond Butter Cookies

Desiree Vigil

350 degrees

1 c room temp unsalted butter

1 c sugar

3 c flour

1T baking powder

½ t salt

2oz almond extract

3T heavy cream

1 egg, beaten

Swedish pearl sugar

Cream butter and sugar. Add flour, baking powder and salt, beat well. Add extract and cream, mix well.

Turn dough out and work into a ball, divide into 4ths and shape into balls. Flatten each ball into a 4” circle. Refrigerate for 10min.

Place rounds on cookie sheet and brush with beaten egg. Sprinkle with pearl sugar. Bake 20min.

Remove from oven. Reduce oven to 300 degrees. Cut each round into 10 slices, and then cut each slice in ½. Bake 20min.