
DECADENT TOASTED ALMOND SABLÉS

Course	Dessert, Snack, Afternoon Tea
Cuisine	French
Prep Time	30 minutes
Cook Time	26 minutes
Total Time	56 minutes
Servings	About 20 cookies



Ingredients:

- 36g almonds, sliced
- 250g plain flour
- 198g unsalted butter, softened
- 40g icing sugar
- 200g granulated sugar, divided
- 1 tsp kosher salt
- 1 whole vanilla bean, split lengthwise, seeds scraped and reserved
- 1 whole large egg yolk

Other Information

You will need a stand mixer with a paddle attachment, food processor, parchment paper and offset spatula

Preheat oven to 160°C (140°C Fan/325°F)

Directions

1. In a rimmed baking sheet, spread almonds in an even layer. Bake for about 10 minutes, until fragrant and toasted. Let cool completely.
2. In the food processor, process toasted almonds until finely ground (consistency should be like fine breadcrumbs). (Do not overprocess the almonds, or you'll end up with almond butter.)
3. Transfer to a medium bowl; add flour, whisking to combine.



4. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium-low speed until smooth, about 1 minute.
5. Add icing sugar, 50 grams granulated sugar, and salt, and beat until smooth, about 1 minute.
6. Add vanilla bean seeds and egg yolk, and beat until combined, about 1 minute.
7. Add flour mixture to butter mixture in two additions, beating just until combined.
8. Turn out dough onto a work surface, and gently knead 3 to 4 times.
9. Place dough between 2 large sheets of parchment paper, and roll to ½-inch thickness.
10. Transfer the dough between parchment paper to the refrigerator on a flat shelf. Refrigerate until set, at least 2 hours.
11. Preheat oven to 160°C/140°C Fan/325°F.
12. Line two baking sheets with parchment paper.
13. Using a 2-inch round cutter dipped in flour, cut dough all the way through and place at least 1-inch apart on prepared pans.
14. Reroll scraps between parchment paper, if necessary. If your dough starts to warm, freeze until set before cutting, about 5 minutes.
15. Bake, in batches, until bottom edges of cookies turn golden, 15 to 16 minutes.
16. Let cool in pans for 1 minute.
17. Place remaining granulated sugar (150 grams) on a plate. Using an offset spatula, place cookies, a few at a time, in sugar. Cover tops and sides with sugar. Using the spatula, lift cookies, and place on wire racks to let cool completely.
18. Enjoy!

