

Dusted Marcona Almond and Crystallized Ginger Cookies

Ingredients for 20 cookies:

- ☞ 1 stick unsalted butter, softened
- ☞ ½ cup brown sugar
- ☞ ¼ cup granulated sugar
- ☞ 1 teaspoon almond extract
- ☞ 1 large egg
- ☞ 1 cup Marcona almonds (salted)
- ☞ ½ cup crystallized ginger
- ☞ 1¾ cup flour
- ☞ ½ teaspoon baking powder
- ☞ ½ teaspoon baking soda
- ☞ ¼ teaspoon salt
- ☞ ½ cup powdered sugar, optional for dusting



Directions:

Preheat oven to 325.

In a small bowl, whisk flour, baking soda, baking powder and salt. Set aside.

Using a food processor, finely ground the almonds and the crystallized ginger and process until extremely fine, almost a paste.

In a mixing bowl with the paddle attachment, blend softened butter, sugars and almond mixture and beat until creamy. Blend in egg and almond extract until combined and well incorporated. With mixer on low, add flour mixture until incorporated.

Take a heaping tablespoonful of dough and roll in the palm of your hand. Place on cookie sheet about 2 inches apart. With the tines of a fork, gently press down on cookies 4 times, forming a cross.

Bake in oven for about 10-12 minutes. Allow to cool on baking sheet for 5 minutes, then transfer to a cooling rack. Place cooling rack on top of parchment paper. Once cookies have cooled, sift powdered sugar on top of cookies (optional).

Enjoy!