



PREP: 25
COOK: 15
SERVES: 36

Chinese Almond Cookies

Celebrate Lunar New Year with these nutty Chinese Almond Cookies. Almond Cookies are a perfect sweet treat for Lunar New Year. With a buttery crumb, fragrant almond and vanilla notes, and a signature flaked almond on top, they bake to a golden finish that's both festive and moreish.

Ingredients

150g almond meal
225g unsalted butter, chilled and cubed
Pinch sea salt
2 eggs
1 tsp Queen Finest Natural Almond Extract
1 tsp Queen vanilla extract
1 3/4 cups (220g) plain flour

Method

STEP 1

In the bowl of a stand mixer (or using a large bowl with hand beaters) combine the almond meal, butter and salt and mix on low for a few minutes until the mixture resembles chunky breadcrumbs. Add 1 egg, almond extract and vanilla extract and mix until just combined.

STEP 2

In a separate bowl, combine the flour, sugar and bicarb soda and whisk with a fork to combine. Add to the bowl of the stand mixer and mix until just incorporated.

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Ingredients

1 cup caster sugar
1/2 tsp bicarb soda
Flaked almonds

Method

STEP 3

Pour mixture onto a clean bench top and bring together into a disc then wrap in cling film and chill for 1-2 hours.

STEP 4

Preheat oven to 165°C and line 2 baking sheets with baking paper. Crack the remaining egg into a small bowl and beat with a fork.

STEP 5

Roll tablespoon sized pieces of the dough into balls then place on the prepared baking trays and press down on them until they are coin-like in shape. Brush the tops with the egg, place a flaked almond on top and press down gently.

STEP 6

Bake for 15-18 minutes until the cookies are turning a dark golden colour then remove from the oven and let cool on the baking sheets for 5 minutes. Transfer to a wire rack to cool completely then serve.

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