

Almond Spice Wafers (like Moravian cookies)

Author: April 2008, Martha Stewart Living



- 3 cups all-purpose flour**
- 1 teaspoon baking soda**
- 1/4 teaspoon salt**
- 2 sticks unsalted butter (1 cup) room temperature**
- 1 1/2 cups dark brown sugar, packed**
- 2 large eggs**
- 2 teaspoons ground cinnamon**
- 1 1/2 teaspoons ground ginger**
- 1/2 teaspoon ground nutmeg**
- 1/4 teaspoon ground cloves**
- 1/4 cup sliced almonds**

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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Per Serving (excluding unknown items): 64 Calories; 3g Fat (41.8% calories from fat); 1g Protein; 9g Carbohydrate; trace Dietary Fiber; 13mg Cholesterol; 29mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fat; 1/2 Other Carbohydrates.

**Carolyn T's
Main Cookbook**

Servings: 72

Notes: I baked mine on Convection Bake at 385 degrees. They were done in 9 minutes. I did not freeze the cut cookies before baking, though. The cookie dough block is a bit hard to slice evenly. If you start slicing before it's defrosted enough (softened that 10 minutes) you'll have more uneven slices. The cookies DO spread a little on the baking sheet.

Description: Really spicy (good) and perfect with a cup of coffee.

1. Line 2 mini loaf pans (6x3x3) with plastic wrap. Leave generous edges which you'll fold over the top of the cookie dough.
2. Whisk together flour, baking soda, and salt. Beat butter and sugar with a mixer on medium speed for 4 minutes. Reduce speed to low. Add eggs and spices. Beat in flour mixture in 3 additions.
3. Press cookie dough into pans, and cover tightly with plastic wrap. Freeze overnight (or up to 1 month).
4. Preheat oven to 400 degrees. Remove dough from 1 pan. Let soften slightly (about 5-10 minutes). Cut eight 1/8-inch-thick slices with a sharp knife. Cover remaining dough, and freeze in pan until ready to slice and bake.
5. Place slices 1 1/2 inches apart on a cookie sheet lined with a nonstick baking mat. Top each with 2 to 3 almond slices. Freeze until firm, 5 minutes. Bake until dark golden brown, 9-10 minutes. Let cool on sheet on a wire rack. Repeat.