
Chocolate-Almond Cookies

Adapted from a recipe in Food & Wine Magazine



3/4 cup sliced almonds
1/2 pound bittersweet chocolate, finely chopped
1/2 stick unsalted butter, cubed
1/4 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon sea salt
2 large eggs
3/4 cup superfine sugar

Yield: 36 cookies

Per Serving (excluding unknown items): 102 Calories; 8g Fat (62.5% calories from fat); 2g Protein; 9g Carbohydrate; 1g Dietary Fiber; 18mg Cholesterol; 38mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 30

1. Preheat the oven to 325° and line 2 baking sheets with parchment paper.
2. In a large skillet, toast the nuts over moderate heat, tossing occasionally, until they are golden, 5 to 7 minutes. (Alternately, toast them for about 6 minutes in a 350°F oven.) Cool completely.
2. Meanwhile, in a large heatproof bowl set over a medium saucepan of simmering water, melt the chopped chocolate with the butter, stirring occasionally, until smooth, 5 minutes; let cool completely.
3. In a small bowl, mix the flour with the baking powder and salt. In a large bowl, using an electric mixer, beat the eggs with the sugar at medium-high speed until thick and pale, about 3 minutes. Using a rubber spatula, fold in the melted chocolate, then fold in the dry ingredients. Stir in the nuts.
4. Bake the cookies in 2 batches: Scoop 1-tablespoon mounds of dough onto the prepared baking sheets, about 2 inches apart. Bake for about 12 minutes, until the cookies are dry around the edges and cracked on top; shift the sheets halfway through baking. Repeat with the remaining cookie dough.
5. Allow cookies to rest for 2-3 minutes on the baking sheet before attempting to transfer them to a rack, but do do that part then allow them to cool completely before serving. Freeze on a baking sheet, then package into freezer bags, or eat them in a hurry and don't worry about packaging.