

# Almond Paste and Chocolate Chip Cookies

Adapted from *5 Second Rule* (blog) 12/2011



- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup unsalted butter, at room temperature
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 2 large eggs
- 1 1/2 teaspoons almond extract
- 1 1/3 cups chocolate chips
- 1 1/2 cups sliced almonds, toasted

## ALMOND PASTE:

- 3/4 cup sliced almonds, or almond meal or King Arthur Flour's toasted almond flour
- 3/4 cup powdered sugar
- 1 large egg white

## Cookies

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

## Servings: 50

1. Preheat the oven to 375° F. Line two baking sheets with parchment or silicone baking liners (Silpat).
2. In a medium bowl, whisk the flour, soda, and salt.
3. ALMOND PASTE: In bowl of food processor combine almonds, (or almond meal or toasted almond flour), powdered sugar, and egg white. Continue processing until it is a smooth, cohesive gluey mixture. This makes about 2 ounces of almond paste.
4. In the bowl of an electric mixer, cream the butter and two sugars. Add the egg, then the almond extract, beating well. Add the flour mixture in two additions, beating just until incorporated. Then add the almond paste and continue mixing until it's smooth. Remove the bowl from the mixer. Fold in the mini chips and toasted almonds.
5. Bake for 10-14 minutes, rotating the sheet pans halfway through, and checking the undersides carefully to ensure they don't burn. (For best texture, consider under-baking them rather than the alternative.) Stored airtight, they'll keep a good 5 days. Otherwise, store in freezer for up to 2-3 months.

## Yield: 4 dozen

Per Serving (excluding unknown items): 141 Calories; 9g Fat (55.5% calories from fat); 2g Protein; 14g Carbohydrate; 1g Dietary Fiber; 18mg Cholesterol; 74mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.