



Always baked from scratch with a lot of love.

Mandel Kakor (Swedish Almond Butter Cookie)



I started making this cookie at Christmas time a few years ago. I make it at other times of the year as well, but it has become a staple of my Christmas baking.

I have always loved that I have Scandinavian Heritage (my great-grandmother came from Sweden at the age of 13) so when I found this recipe I immediately wanted to try it.

The almond and butter flavors make for a delicious cookie that pairs perfect with coffee. I kind of think of it as a Swedish biscotti. Enjoy.

Ingredients

- 1 cup (2 sticks) unsalted butter, room temperature
- 1 cup granulated sugar
- 3 cups all purpose flour
- 1 TBSP baking powder
- ½ tsp. salt
- 2 oz. almond extract (I use Spice House extracts)
- 3 TBSP. heavy cream
- 1 egg, beaten
- Swedish pearl sugar or cake decorating sprinkles

Directions

Preheat oven to 350 degrees.

Combine butter and granulated sugar in a large bowl. Using a mixer at medium-high speed, beat until light. Add flour, baking powder and salt; beat well. Add almond extract and heavy cream. Mix well.

Turn dough out and work into a ball. Cut into 4 portions and shape each into a ball. Flatten each ball into a 4-inch circle. Refrigerate 10 minutes.



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Place dough rounds on a baking sheet. Brush tops with beaten egg. Sprinkle pearl sugar on top.

Bake 20 minutes. Remove from oven. Decrease oven temperature to 300 degrees.



Cut each round into 10 slices, then cut each slice in half (except short ends). Return to oven and bake 20 minutes for crispy cookies or 10 minutes for chewier cookies. (I like crispy cookies).

Makes about 70 cookies. Each cookie approximately 50 calories.