

# ALMOND BROWNED BUTTER ICEBOX COOKIES

## INGREDIENTS

1/2 POUND UNSALTED BUTTER  
2 CUPS LIGHT BROWN SUGAR  
3 CUP FLOUR  
1 1/2 TEASPOONS BAKING POWDER  
1/4 TEASPOON KOSHER SALT  
1 CUP BLANCHED ALMONDS  
2 EGGS

## TEMP, TIME & SERVINGS

PREHEAT OVEN 375°  
BAKE 6 MINUTES  
60 THIN COOKIES



## HERE'S HOW

- 1 MELT BUTTER OVER MEDIUM HEAT. REDUCE HEAT AND COOK, STIRRING FREQUENTLY, UNTIL BUTTER IS GOLDEN AND HAS A NUTTY SCENT.
- 2 ADD SUGAR TO MELTED BUTTER
- 3 COMBINE FLOUR, BAKING POWDER AND SALT
- 4 FINELY CHOP ALMONDS AND ADD TO FLOUR MIXTURE
- 5 BEAT EGGS INTO MELTED BUTTER
- 6 STIR IN FLOUR/ALMOND MIXTURE
- 7 SHAPE DOUGH, CHILL AT LEAST TWO HOURS
- 8 CUT DOUGH IN 1/4 INCH SLICES, BAKE ON LIGHTLY GREASED COOKIE SHEET UNTIL SET

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FROM A VERMONT KITCHEN