

DINNERLY



Lunar New Year Almond Cookies

Celebrate Year of the Dragon!



2h



2 Servings

Ring in the lunar new year with Dinnerly! The almond cookie is a tried and true staple of Chinese bakeries: subtly sweet, crisp and crumbly, with a perfectly toasted almond center. It's an ode to one of the best nuts out there, and what could be better than that? We've got you covered! (2-p plan makes 12 cookies; 4-p plan makes 24)

WHAT WE SEND

- 1 oz salted almonds ¹⁵
- 5 oz confectioners' sugar
- 2 (1 oz) sliced almonds ¹⁵
- 1 pkg all-purpose flour ¹
- ¼ oz baking soda
- ¼ oz almond extract

WHAT YOU NEED

- 8 Tbsp butter ⁷
- kosher salt
- 2 large eggs ³
- vanilla extract

TOOLS

- rimmed baking sheet
- food processor
- parchment paper

ALLERGENS

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 190kcal, Fat 12g, Carbs 16g, Protein 4g

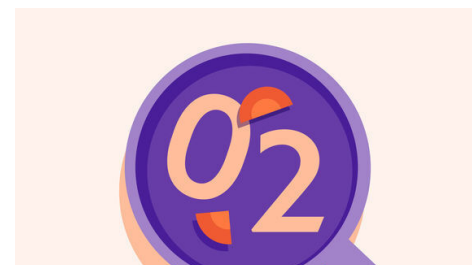


1. Toast almonds

Preheat oven to 350°F with a rack in the center.

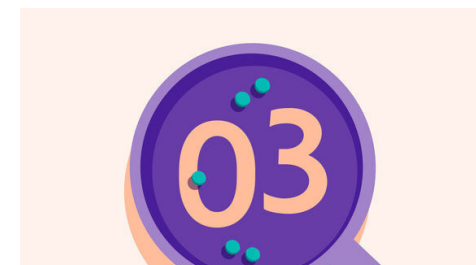
Spread **whole almonds** on a rimmed baking sheet. Bake on center oven rack until lightly browned and toasted, 8–10 minutes. Let cool to room temperature.

Cut **8 tablespoons butter** into ½-inch pieces. Keep chilled in fridge.



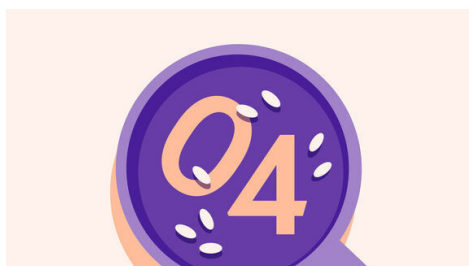
2. Mix dough

Process **half the confectioners' sugar and almonds** in food processor until finely ground, 30–60 seconds. Add **1 cup flour, ½ teaspoon baking soda, and ¼ teaspoon salt**; process until combined. Add **chilled butter**; pulse until mixture resembles coarse meal, 15–20 pulses. Add **1 large egg yolk, ½ teaspoon vanilla, and ¼ teaspoon almond extract**; process until ball forms, 30–60 seconds.



3. Portion cookies

Divide **dough** into 2 teaspoon sized balls (about 1-inch in diameter). Place **1 whole almond** into center of each cookie; press gently to adhere. Space cookies 1½-inches apart on a parchment-lined rimmed baking sheet. Refrigerate until firm, about 1 hour.



4. Bake

Beat together **1 large egg yolk** and **1 teaspoon water**. Brush cookies with **egg wash**.

Bake on center oven rack until golden brown on the edges, rotating baking sheet halfway through, 15–17 minutes. Let cool for 5 minutes on sheet. Transfer **almond cookies** to a wire rack to cool completely before serving. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!