

DINNERLY



Lunar New Year Almond Cookies

Celebrate Year of the Rabbit!



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! (2p-plan makes 12 cookies; 4p-plan makes 24—nutrition reflects 1 cookie)

WHAT WE SEND

- 1 oz roasted almonds ³
- 2½ oz confectioners' sugar
- 2 (1 oz) sliced almonds ³
- 5 oz all-purpose flour ⁴
- ¼ oz baking soda
- ¼ oz almond extract

WHAT YOU NEED

- 8 Tbsp butter ²
- kosher salt
- 2 large eggs ¹
- vanilla extract

TOOLS

- rimmed baking sheet
- food processor
- parchment paper

ALLERGENS

Egg (1), Milk (2), Tree Nuts (3), Wheat (4). 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

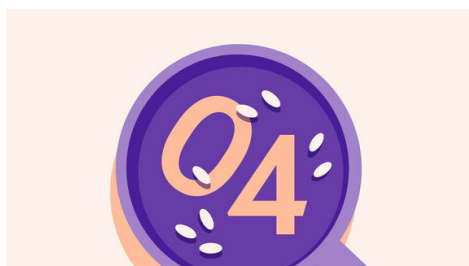


1. Toast almonds

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.

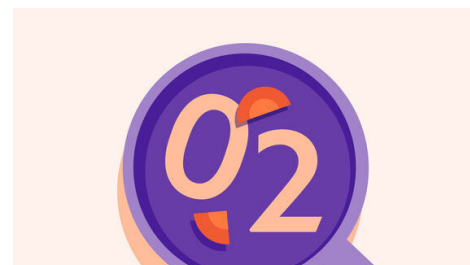
Cut **8 tablespoons butter** into ½-inch pieces. Keep chilled in fridge.



4. Bake

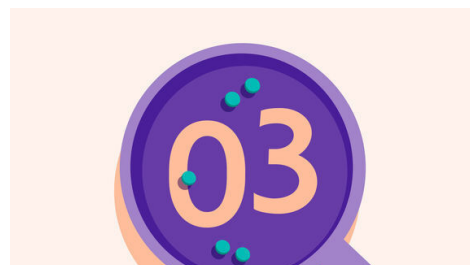
Beat together **1 large egg yolk** and **1 teaspoon water**. Brush cookies with **egg wash**.

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!



2. Mix dough

Process **confectioners' sugar** and **sliced almonds** in food processor until finely ground, 30–60 seconds. Add **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.



5. ...

What were you expecting, more steps?



6. ...

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