



INGREDIENTS

WET INGREDIENTS

- 1 cup of unsalted butter
- 1 1/4 cup of icing sugar
- 1 egg
- ¼ TSP of almond extract
- 2 TSP of vanilla extract
- 1 cup of almonds
- ¼ cup of flour mixture

DRY INGREDIENTS

- 2 1/2 cups of AP flour
- ½ TSP of baking powder
- 1 ½ TSP of kosher salt

NOTE

For best results, your ingredients need to be at room temperature.



ITALIAN ALMOND HORN COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. In a large bowl combine the flour, baking powder, kosher salt and mix until well combined. Place ¼ cup aside.
2. In the bowl of a stand mixer using a paddle attachment combine and mix the butter and sugar until all are well combined.
3. To the egg, add the almond and vanilla extract. Scramble together and add to the butter and sugar mixture.
4. Toast the almonds for 10 minutes in an oven at 320 DF. Allow to cool. Place them in a food processor, add the reserved flour mixture and blitz them until they are pulverized.
5. Add the pulverized almonds to the flour mixture and mix until well combined.
6. Add the dry to the wet ingredients one tablespoon at a time.
7. Collect the dough, plastic wrap it and refrigerate for 1 hour.
8. Preheat the oven to 350 DF.
9. Divide dough into equal portions (about 1 tablespoon each). Roll each dough piece to 4" long. Shape into a horn and place on a baking tray lined with parchment paper.
10. Bake for approximately 16 minutes just as they turn golden. Rotate the pan half way into the baking.
11. Allow to cool for 10 minutes and the dredge them into icing sugar.

**ENJOY THE ITALIAN ALMOND HORN
COOKIES**