



INGREDIENTS

WET INGREDIENTS

- 1 cup of almonds
- 1/2 cup of granulated sugar
- 1 packet of vanilla sugar or 1 TSP of vanilla bean extract
- Zest of a large orange
- ½ cup of unsalted butter
- 2 TBSP of orange juice
- 1 large egg

DRY INGREDIENTS

- 1 3/4 cup of AP flour
- Pinch of kosher salt
- 1 TSP of baking powder

OTHER

- ½ cup of granulated sugar
- ½ cup of icing sugar



ALMOND ORANGE COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. For best results, all your ingredients need to be at room temperature.
2. Roast 1 cup of almonds at 300 DF for 5 minutes.
3. Use a stand mixer with a paddle. In the bowl, beat together the orange zest, vanilla sugar & granulated sugar for 2-3 minutes.
4. Add the butter, orange juice and egg. Beat until well combined. Stop the mixer and do a scrape down.
5. In a large bowl stir together the flour, baking powder and salt. Mix well.
6. With your mixer on stir, add the dry ingredients to the wet one tablespoon at a time. Do a scrape down.
7. Transfer the dough to a work surface. Plastic wrap. Refrigerate for 4 hours.
8. Preheat the oven to 350 DF.
9. Prepare a baking tray lined with parchment paper.
10. With a 1" scooper, scoop the dough, roll into a meatball. Cover the ball with granulated sugar and then into the icing sugar. Place the cookie on the baking tray.
11. Press down a roasted almond on top of each cookie
12. Bake for 12-15 minutes.
13. Place the cookies on a cooling rack.
14. Serve an enjoy.

ENJOY THE ALMOND ORANGE COOKIES