



[Almond "Doughnut" Cookies](#)

Recipe found on [AnnsEntitledLife.com](#)

Almond "Doughnut" Cookies Ingredients:

- 1½ cups Sugar
- 1½ cups Butter, softened
- 2 large Eggs
- 1 TBSP Almond Extract
- 2 tsp Baking Powder
- 1 tsp Salt
- 3½ cups All-purpose Flour
- 1 cup Almonds, slivered

Almond "Doughnut" Cookies Directions:

- Preheat oven to 350°.
- Using a stand (or hand held) mixer, in a medium sized bowl, cream together sugar and butter (mix for approximately 5 minutes).
- Add eggs, almond extract, baking powder, and salt. Use mixer on low for about 2 minutes and ingredients are mixed thoroughly.
- Add in flour gradually until mixed together well.
- Roll dough into approximately 1" balls.
- With your thumb and forefinger, press until they touch in the center of the ball and spread slightly to create doughnut shape.
- Dip top portion of cookie dough into almonds and place on cookie sheet approximately 1" apart from each other.
- Bake for 11-12 minutes, or until lightly golden in color. Transfer to wire rack to cool.

Makes approximately 3½ dozen cookies