

## MANDELHERZEN (ALMOND HEARTS)

### INGREDIENTS

250 grams unsalted butter  
100 grams powdered sugar  
1 egg yolk  
100 grams ground almonds  
350 grams flour  
2 egg yolks  
60 blanched, peeled whole almonds

### DIRECTIONS

In a food processor, grind the almonds to a flour-like consistency. Separate the 1 egg into a small bowl, discarding the whites or save for another purpose.

In mixing bowl, cream together unsalted butter, powdered sugar and 1 egg yolk until light and fluffy. Beat in flour, baking powder, orange juice and vanilla until smooth and well combined. Chill in refrigerator 2-3 hours or until firm enough to be rolled.

Preheat oven to 400F. Roll out half of the dough on a well floured surface to 1/4 inch thickness (be careful to get the surface even, otherwise you will have oddly-browned cookies. Also, do not roll the dough too thin, otherwise you will have hard cookies when they come out of the oven). Separate the remaining dough into a little bowl, discarding the whites or save for another purpose. Gently coddle the yolks.

Cut with a heart-shaped cookie cutter. Place on cookie sheet lined with silpat or onto parchment paper. Brush each cookie with a very light layer of egg yolk. On each cookie place/press a single whole almond in the center. Bake 8-10 minutes or until golden brown at the edges. Cool on wire rack.