

## CINNAMON ALMOND SAND DOLLARS

### INGREDIENTS

1 1/4 cup (2 and 1/4 sticks) butter, softened to room temperature  
2 cups white sugar  
4 eggs  
2 teaspoons almond extract  
4 1/2 cups all-purpose flour  
1/2 cup almond meal/flour  
2 teaspoons baking powder  
1 teaspoon salt  
1/2 cup white sugar  
2 tablespoons cinnamon  
1 egg white, lightly beaten  
slivered almonds

### DIRECTIONS

In the mixing bowl of your stand mixer, cream together butter and sugar until smooth. Beat in eggs and almond extract. Stir in the flour, almond meal, baking powder, and salt. Cover, and chill dough for at least one hour.

Preheat oven to 400F. Prepare your baking sheets with parchment paper or silpat. Combine 1/2 cup sugar and cinnamon in a small bowl and set aside.

Roll out dough on floured surface 1/4-inch thick. Cut into shapes with a sand dollar shaped cookie cutter (alternatively, you can just use a circle cutter). Place cookies 1 inch apart on the cookie sheet and brush with egg white. Place 5 almond slivers on each and dust with cinnamon sugar. Bake 6 to 8 minutes. Cool completely.