

## ALMOND BUTTER COOKIES

### INGREDIENTS

2 1/2 cups flour  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1 teaspoon salt  
16 tablespoons (2 sticks) unsalted butter, softened but still cool  
1 cup brown sugar  
1 cup granulated sugar  
1 cup almond butter  
2 large eggs  
2 1/2 teaspoon vanilla  
1 cup almond meal

### DIRECTIONS

Preheat oven to 350F. Line baking sheet with silpat or parchment paper.

In a medium work bowl, whisk together flour, baking soda, baking powder, and salt. In the work bowl of a stand mixer using the paddle attachment, cream together the butter and sugars until lighter in color and fluffy in texture, approximately 3 minutes. Scrape the bowl as necessary. Beat in almond butter until incorporated. Beat in vanilla and then eggs, one at a time.

Gently add in the dry ingredient and ground almonds and stir until just incorporated. Do not over-mix.

Roll cookies into 2 tablespoon sized balls. Place on baking sheets and press each ball twice with a fork or cookie stamp. Bake cookies for 10-12 minutes. Edges should be slightly browned and the cookies puffed. Cool on sheets for 4 minutes before transferring to a cookie cooling rack to cool completely.