

Clementine Almond Amaretto Cookies

Makes 2 dozen

May 2015, by Camine Pappas

INGREDIENTS:

½ C shortening
1 egg
¼ C butter, softened
½ C sugar
¼ brown sugar
¼ t almond extract
2 t amaretto liquor
1 t vanilla
2 T freshly squeezed tangerine or clementine juice
Zest of one clementine or tangerine
1 ¾ C all-purpose flour
1 t salt
1 T baking soda
Roasted almonds with sea salt, need
½ C made into crumbs



DIRECTIONS:

Using a stand mixer, combine sugars, egg and shortening and combine well. Add juice, almond extract, amaretto, and zest and combine. Add the flour, salt, soda a little at a time. Form into 1 ½ inch round balls, roll into the ground up almonds, place on a cookie sheet about 3 inches apart and cook at 375 degrees F for about 8 minutes. Remove, let sit for about 3 minutes, remove and put on rack and cool.

Frost with fresh clementine juice with powdered sugar and a bit of salt, and a bit of butter.

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