

Owl Almond Shortbread Cookies

*** adapted from Family Circle Magazine, November 2015

MAKES: 16, 2 ½" round cookies

PREP: 15 minutes

REFRIGERATE: at least 2 hours

BAKE: at 350 degrees for 15 minutes

Ingredients:

½ c whole natural (skin-on) almonds plus 8, cut in half lengthwise

1 ½ c all-purpose flour

½ c confectioners' sugar

¼ tsp salt

¾ c (1 ½ sticks) unsalted butter, at room temperature

1 tsp vanilla extract

1 tsp almond extract

36 brown candy-coated chocolates, or chocolate chips

Instructions:

Place ½ cup of almonds in a food processor and pulse until finely ground. Add flour, confectioners' sugar, and salt and pulse to blend. Cut sticks of butter into smaller pieces and add to a food processor along with vanilla and almond extracts. Pulse until a dough begins to form then remove and place on wax paper. Divide dough in half and flatten into discs, cover with wax paper, place in a sealed plastic bag and refrigerate for at least 2 hours.

Heat oven to 350 degrees. On floured wax paper, roll out the dough into ¼ thickness, cut out circles with a 2 ½" round cookie cutter. Transfer circles to 2 large baking sheets. Use a cutter to mark "wings" on cookies, pressing down but not cutting through the dough. Using ¼" tsp dough for each, form 2 round balls for the "eyes". Affix to cookie and then press gently to slightly flatten. Place a brown candy-coated chocolate or chocolate chip inverted, to form the pupils and press half an almond between the eyes to form the beak. Use a fork to add "feet" between the wings.

Repeat with remaining dough, chocolate-covered candies or chocolate chips, and almond halves, re-rolling scraps as needed. If dough becomes too soft, refrigerate until firm, about 1

hour. Bake cookies at 350 degrees for 15 minutes. Let cool on baking sheets on a wire rack for 2 minutes, then transfer directly to rack to cool completely.

copyright resource + design,
LLC