

## Almond Croissant Cookie

From Ryan Nordheimer

Prep: 30 minutes

Cook: 30 minutes

Yield: 12 Cookies

Equipment for Success\*

- Hand-mixer
- The best 1/4-cup ice cream scoop
- The best 2 tbsp ice cream scoop

### **Ingredients**

*Almond filling*

2 cups almond flour

$\frac{3}{4}$  cup granulated sugar

1 large egg

3 tablespoons Unsalted butter, melted

2 teaspoons of rum or vanilla extract Rum

$\frac{1}{2}$  teaspoon Almond extract

*Cookie dough*

2 sticks unsalted butter melted

1- $\frac{1}{8}$  cup granulated sugar

$\frac{1}{2}$  cup powdered sugar

1 large egg

1 teaspoon almond extract

$\frac{1}{2}$  teaspoon baking soda

$\frac{1}{2}$  teaspoon kosher salt

3 cups all-purpose flour

### **Preparation**

*Make the almond filling* - In a medium bowl, whisk the egg (1 large). Using a spatula, mix in the almond flour (2 cups), sugar ( $\frac{3}{4}$  cup), rum (2 tsp), almond extract ( $\frac{1}{2}$  tsp), and butter (3 Tbsp). Refrigerate until ready to use.

*Make the cookie dough* - In a large bowl, add the butter (2 sticks), sugar (1  $\frac{1}{8}$  cups), and powdered sugar ( $\frac{1}{2}$  cup). Mix with a spatula until combined. Mix in the egg (1 large), almond extract (1 tsp), baking soda ( $\frac{1}{2}$  tsp), and salt ( $\frac{1}{2}$  tsp) until well-combined. Add the flour (3 cups) and stir until no dry spots remain.

*Assemble the cookies* - Using a quarter-cup ice cream scoop, portion out the cookie dough into balls and set on a plate or tray. Remove the almond filling from the refrigerator. Take a cookie dough ball and flatten it into a pancake. Using a two-tablespoon cookie scoop, scoop the almond and plop it into the center of the dough pancake. Envelope the cookie dough around the almond filling and roll until smooth. Repeat for all dough balls. Take the sliced almonds and press them into the top of each dough ball. Refrigerate the cookies until oven is preheated.

*Bake* - Preheat oven to 350 °F with a rack set in the center. Add 8 dough balls to a parchment-lined half-sheet tray. Bake for 14-16 minutes, until the cookies are just turning golden at the edge. Remove from the oven and let cool for 5 minutes. Remove cookies to a plate or wire rack. Dust with powdered sugar. Repeat baking process with remaining cookies.

\*Donna's Note: My scoop was just under 1/4 cup and I was able to form 17 cookies. For the almond filling, Mr. Nordheimer's recipe calls for a 2-tablespoon cookie scoop. For my cookies, this was too much, therefore, I used one tablespoon; my portions worked out perfectly.