

[Almond Frangipane Cookies](#)  
From the website "Bake from Scratch"

Yield: 18 large cookies

**Ingredients**

2¼ cups (281 grams) all-purpose flour  
1 cup (96 grams) blanched almond flour  
¾ teaspoon (3.75 grams) baking powder  
½ teaspoon (1.5 grams) kosher salt  
¼ teaspoon (1.25 grams) baking soda  
1¼ cups (275 grams) firmly packed light brown sugar\*  
1 cup (227 grams) unsalted butter, melted and cooled slightly  
¾ cup (150 grams) granulated sugar  
2 large eggs (100 grams)  
2 teaspoons (8 grams) vanilla extract  
1 teaspoon (4 grams) almond extract  
1½ cups (170 grams) sliced almonds  
Garnish with confectioners' sugar

**Instructions**

1. Line a baking sheet with parchment paper.
2. In a medium bowl, whisk together flours, baking powder, salt, and baking soda.
3. In another medium bowl, whisk together brown sugar, melted butter, and granulated sugar until well combined. Whisk in eggs and extracts until smooth. Stir in flour mixture until just combined and no dry streaks remain. (Dough will seem soft.)
4. In a small bowl, place almonds.
5. Using a 3-tablespoon spring-loaded scoop, scoop dough (about 60 grams each) directly into almonds. Roll dough in almonds, gently pressing to adhere, making sure to pack almonds on as much as possible. Place on prepared pan. Refrigerate until firm, 45 minutes to 1 hour.
6. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
7. Place dough balls 2 inches apart on prepared pans.
8. Bake, one pan at a time, until edges are set and golden brown, 17 to 20 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on a wire rack. Garnish with confectioners' sugar, if desired. Store in an airtight container for up to 4 days.