

Rum-Buttered Almond Cookies
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Total Time: 40 minutes, plus cooling

Prep: 5 minutes

Cook Time: 35 minutes, plus cooling

Yield: 18 Cookies

Ingredients

½ cup/113 grams unsalted butter, melted

2 tablespoons plus 2 teaspoons dark rum

1½ cups/185 grams plus 1 tablespoon powdered sugar

1¼ teaspoons kosher salt (such as Diamond Crystal)

3 cups/330 grams superfine almond flour (see Tip)

2 large egg whites

1 whole egg

½ teaspoon almond extract

2 cups/187 grams sliced almonds (see Tip)

Flaky sea salt (optional)

Preparation

1. Heat oven to 350 degrees. In a small bowl, combine butter, 2 tablespoons rum, 1 tablespoon powdered sugar and ¼ teaspoon salt. Line 2 baking sheets with parchment and lightly brush them with some of the rum-butter mixture. In a large bowl, thoroughly whisk almond flour with remaining 1 ½ cups powdered sugar and 1 teaspoon salt, making sure there are no lumps.
2. In a small bowl, beat egg whites, egg, almond extract and remaining 2 teaspoons rum until no streaks remain. Make a small well in the center of the dry ingredients and pour the egg mixture into it. Mix with a spatula or wooden spoon until no dry spots remain. Pour the sliced almonds in a separate shallow bowl for rolling the dough.
3. Working a few at a time, scoop 2-tablespoon/40-gram mounds onto the sliced almonds. Roll them in the almonds and press slightly so each ball is thoroughly coated. Transfer to the lined baking sheets, leaving 2 inches between each, and repeat with remaining dough. There should be about 9 cookies per tray. (Dough can be made up to 2 days ahead of time, stored covered in the refrigerator and baked when ready.)
4. Brush tops of dough balls with more rum butter, stirring it as needed, and bake until cookies become slightly golden at the edges and the almonds start to toast, 20 to 22 minutes. Immediately after pulling cookies from the oven, brush them with more rum butter and top with flaky sea salt (if using). Let cool for 5 minutes on the baking sheet before transferring to a wire rack to cool completely. Cookies will keep in an airtight container at room temperature for up to 4 days.

Tip - Be sure to use blanched super-fine almond flour for the optimal result; natural almond flour contains skins that lead to a drier, gritty texture.