

Lace Cookies

Buttery and Crisp, Great to Serve with Ice Cream

Yield: 4 to 6 dozen cookies

Advance Preparation:

Preheat oven to 350°.

4 to 6 trays of 12" x 16" lined with baking paper.

Ingredients:

1 cup light brown sugar (5 ½ oz.)

⅔ cup granulated sugar (5 ½ oz.)

1 tsp. pure vanilla extract

½ tsp. salt

½ cube + 1 TBSP. unsalted butter (soft)

(2 ½ oz.)

1 ¼ cup cake flour (5 ½ oz.)

⅓ cup very fine ground almonds (1 ½ oz.)

⅓ cup water (2 ⅔ oz.)

Equipment and Utensils:

Food processor and metal blade, plastic spatula, pastry bag with 5/8" round tip, upright electric mixer, flat beater.

Procedure:

To grind the almonds to a fine meal, you need to grind at least 2 cups of almonds. The almond meal that you do not use, you can freeze for future use. (Almond meal might be available for purchase).

Place the sugar, soft butter, salt, and vanilla in a mixing bowl and cream on medium speed until light and aerated. Combine flour and almond meal and fold with the mixer into the butter/sugar mix. Scrape the bottom and sides and mix another 30 seconds. Last add the water and mix another 30 seconds.

Baking:

Fill the pastry bag, fitted with the tip, with cookie batter. Pipe the batter on a baking sheet, lined with the baking paper, approx. the size of a nickel. Deposit the batter evenly 4 x 4 or in rows of 4 x 3, since the batter will spread quite a bit. This will bake to a very thin cookie, approx. 3". **Bake at 350° for approx. 7 to 9 minutes.** The cookies will bubble in the oven and should bake to a golden brown. Watch very carefully at the end, as the cookies will bake fast.

Let the cookies get completely cold and crisp before taking off the tray. Store in an airtight container. If kept airtight, they will keep at room temperature for 2 weeks. Do not refrigerate or freeze.