



**The Pampered Chef®**  
**Sweet Almond Cookies**  
**Recipe**

Sunflower oil, for greasing  
40 g flaked almonds  
140 g plain flour  
1/4 teaspoon ground allspice  
1/4 teaspoon ground cinnamon  
1/8 teaspoon salt  
115 g butter, softened  
55 g plus 1 tablespoon caster sugar, divided  
2 tablespoons icing sugar  
1/2 teaspoon almond extract  
1/2 teaspoon vanilla extract  
20 whole sweet almonds

1. Preheat oven to 180°C/fan 160°C/Gas 4. Lightly spray **Rectangle Stone** with sunflower oil using **Kitchen Spritzer**; set aside. Finely chop flaked almonds on **Cutting Board** using **Food Chopper**. In **Stainless 2-Litre Mixing Bowl**, combine chopped almonds, flour, ground spices and salt, mixing well; set aside.
2. Combine butter, 55 g of the caster sugar and icing sugar in **Classic Batter Bowl**; whisk together using **Stainless Whisk** until smooth and creamy. Whisk in almond and vanilla extracts. Stir in flour mixture using **Bamboo Spoon**; mix until well combined.
3. Use **Small Scoop** to shape and form cookie mixture into 20 small, even-sized balls; place on prepared baking stone, spacing about 2.5 cm apart. Gently press 1 whole sweet almond into centre of each ball. Sprinkle remaining 1 tablespoon caster sugar evenly over cookies using **Flour/Sugar Shaker**.
4. Bake 15-17 minutes or until cooked and pale golden brown. Remove baking stone from oven; cool cookies on baking stone 3 minutes. Transfer cookies to **Stackable Cooling Rack** using **Mini-Serving Spatula**; cool completely.

Yield: Makes 20 cookies

Per serving: per cookie: Energy 427kJ/102kcal; Protein 1.4g; Carbohydrate 10g; Fat 6.6g; Saturated Fat 3g; Fibre 0.5g; Salt 0.1g

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