

## Almond Pillow Cookies - combined from several recipes

Preheat the oven to 350° F.



### *Outside layer ingredients:*

1/2 cup sugar  
1 cup butter (if unsalted butter add 1 tsp salt)  
1 egg yolk  
1 teaspoon pure almond extract  
1 tablespoon whole or low fat milk  
2 1/4 cups all-purpose flour

### *Inside ingredients:*

1 8 oz can almond paste  
1 tablespoon whole or low fat milk  
1 egg yolk  
1/2 cup sugar  
2 teaspoons pure almond extract  
Powder sugar is needed for dusting baked cookies. We have Tarheel blue ;)

Preheat the oven to 350° F.

Cream butter with sugar in a large bowl. Mix in milk, egg yolk and almond extract. Mix in the flour a little at a time, until well combined. Because it's so buttery, you will need to cover and place in refrigerator. For inside layer, combine all ingredients in mixing bowl. Beat until well combined.

Make balls of the cookie dough - You can use cookie scoops like the Oxo medium and small for these steps. Or the small one for the outside and 1 tsp of inside dough to get more cookies. Roll and flatten the outside dough balls in the palm of your hand. Take the smaller inside dough ball and wrap the cookie dough around and roll until even. Place ball on parchment lined sheet pan and press flat with flat bottom of glass or palm. If you want the cookie to appear perfectly round, use a round cookie cutter.

Bake the cookies for 15-20 minutes, adjusting for your oven. *Be sure to keep an eye on the cookies so they do not brown.* Let cookies cool on cookie sheet for about 5 minutes before transferring to cooling rack. Dust with powdered sugar, if you don't have a shaker, use a small strainer and tap it to dust the cookies.

Fresh Market also makes raspberry filled ones... sounds like a future baking trial for our kitchen. Some folks like them cold, I have not tried that yet, but hey... it's bound to still be almond deliciousness!