



Russian Tea Cookies

Adapted from AllRecipes.com

BAH Note: Ali didn't have her mom's exact recipe but she poked around online until she found one that was close to what she remembered. I tweeted to Ali that I was kicking myself for scaling the recipe down and only making a half batch. I could not stop eating these morsels. At 12 minutes, they are perfectly undercooked so that the center is still slightly moist while the outside is crisp. The decision to omit the walnuts completely and substitute almond for vanilla was mine and mine alone. And I stick by it. I can't eat nuts, period. And I'm not usually big on almond flavor but in these cookies it was the perfect counter to the buttery, sugary goodness. I can see why these would have become a favorite in Ali's house growing up.

- 1 cup butter, softened
- 1 teaspoon almond extract
- 6 tablespoons confectioners' sugar
- 2 cups all-purpose flour
- 1/3 cup confectioners' sugar

Heat the oven to 350 degrees and line two sheet pans with parchment paper.

Combine the flour and 6 tablespoons of powdered sugar in a medium bowl and whisk until combined.

In the work bowl of a stand mixer fitted with a paddle attachment, cream the butter and almond extract until it is smooth. Slowly add the flour mixture and mix until fully combined.

Roll the dough in to 1 inch balls and place them about 1 inch apart on the prepared sheets. Bake for 12 minutes. Allow the cookies to cool completely before rolling them in the 1/3 cup powdered sugar.

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