



Vanilla & Almond Moon Cookies

Ingredients (12 cookies) :

20 minutes

- 120 g unsalted butter
- 100 g blond sugar
- 1 egg
- A pinch of salt
- 150 g flour
- 50 g almond powder
- 1/2 tsp baking powder
- 1 tsp vanilla extract

Instructions:

1. Preheat the oven to 180 °C (350 °F).
2. In a bowl, cream the softened butter with the sugar and the pinch of salt until the mixture becomes pale and fluffy.
3. Add the egg and beat well to combine.
4. Add the vanilla extract and mix again.
5. In a separate bowl, combine the flour, almond powder, and baking powder.
6. Gradually incorporate this dry mixture into the butter-sugar-egg mixture, gently kneading until you get a smooth dough.
7. Form a ball, wrap it in plastic wrap, and refrigerate for 30 minutes.
8. Roll out the dough on a floured surface to about 5 mm thickness.
9. Cut out the cookies using a cookie cutter or a glass.
10. Place them on a baking sheet lined with parchment paper.
11. Bake for 10-12 minutes, until the edges are lightly golden.
12. Let cool on a rack before enjoying.

Recipe by Plumes des Etoiles