

Valentine's Day Cookies

INGREDIENTS

- 1 1/2 cups (375 ml) unbleached all-purpose flour
- 1 cup (250 ml) ground almonds
- 1 teaspoon (5 ml) baking powder
- 1/4 teaspoon (1 ml) salt
- 3/4 cup (180 ml) unsalted butter, softened
- 1 cup (250 ml) icing sugar
- 1 tablespoon (15 ml) cold water
- 1 teaspoon (5 ml) vanilla extract
- 1/4 teaspoon (1 ml) almond extract (optional)
- 2 egg yolks
- Pink and purple icing

PREPARATION

1. In a bowl, combine the flour, ground almonds, baking powder, and salt. Set aside.
2. In another bowl, cream the butter with the sugar, water, vanilla, egg yolks, and almond extract using an electric mixer. At low speed or with a wooden spoon, stir in the dry ingredients.
3. On a work surface, place dough on a sheet of aluminum foil and shape into a flattened disk. Wrap it in plastic wrap and refrigerate for about 1 hour or until the dough is firm to the touch.
4. With the rack in the middle position, preheat the oven to 190 °C (375 °F). Line two baking sheets with parchment paper.
5. Unwrap and place the dough on a floured surface and roll out until about 1/2-inch thick.
6. Cut dough into heart shaped using a lightly floured heart shaped cookie cutter then place on the baking sheet.
7. Place the baking sheet in the refrigerator for about 15 minutes to allow the dough to harden some more before baking.
8. Bake, one sheet at a time, for about 8-10 minutes or until lightly golden brown.
9. Cool on the cooling rack.
10. Using an icing bag, decorate in personalized patterns
11. Present them on our frill 2-tier plate