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CHINESE ALMOND COOKIES

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- 1 cup lard
- 1 cup sugar
- 1 large egg
- 1 teaspoon almond extract
- 2½ cup flour
- 1½ tsp. baking powder
- Pinch of salt
- 36 blanched whole almonds
- 1 egg yolk mixed with 1 Tbsp. water

Preheat oven to 350°F. Grease a baking sheet with oil or line with parchment paper. Set aside. In a mixing bowl, cream lard and sugar together. Beat in egg and almond extract and blend well.

Sift flour with baking powder and salt. Gradually add to mixing bowl, blend well. With hands, knead dough. Add a few drops of water if dough is too stiff. Divide dough into three portions. Roll each portion into long cylinder, cut into 12 equal pieces. Form dough into small balls and flatten into 1 1/2" rounds.

Press a whole almond in center of each cookie. Brush cookies with egg yolk and water mixture. Arrange cookies on prepared baking sheet. Bake until pale golden in color, about 15 minutes.