

Almond Rosettes

Makes about 3½ dozen cookies.

Ingredients:

- 1 cup butter or margarine, softened
- 1 cup sugar
- 1 egg
- 3 tablespoons milk
- 1 teaspoon almond extract
- 2½ cups all-purpose flour
- 1 teaspoon baking powder
- Sliced almonds to decorate

Directions:

1. Preheat oven to 350°F
2. In a large bowl, cream butter and sugar until fluffy. Add egg, milk, and almond extract; beat until smooth.
3. In a medium bowl, combine flour and baking powder. Add dry ingredients to creamed mixture; stir until a soft dough forms.
4. Transfer about one-third of dough into a pastry bag fitted with a large open star tip. Pipe 2-inch-diameter rosettes onto a lightly greased baking sheet. Press an almond slice in center of each cookie.
5. Bake 8 to 11 minutes or until bottoms are lightly browned. Transfer cookies to a wire rack to cool. Repeat with remaining dough. Store in airtight container.