



STAY AT HOME



RECIPES

Malted Almond Crunch Cookie

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I thought it would be nice to pass along a little weekly home comfort in the form of a Flying Star cookie recipe. No matter what dietary discipline you follow, there are always cookies! Here's a cookie we were just about to introduce before the Stay at Home Order turned business upside down! We invented this simple cookie for its unique flavor and satisfying, crunchy texture. It certainly passed our staff taste tests!

Prep Time: 30 min.

Servings:12-48

Crumbly with Great Malted Flavor

Ingredients

- 10 oz white sugar
- 10 oz shortening (*we like Spectrum – don't sub butter or margarine, it just won't be the right texture*)
- 1 tbsp almond extract
- 2 eggs
- 12 oz all purpose flour
- 4 oz almond flour or fine meal (no skins, blanched only)
- 3 oz malted milk powder (*we like Carnation – it can be found in the hot cocoa isle*)
- 0.7 oz baking soda
- 1 tsp salt
- Slivered almonds (*to taste*)
- Coarse sugar (*to taste*)

Preparation

1. Beat together white sugar, shortening, and almond extract in a mixer's bowl for 3 minutes on high. Add 1 egg and continue to beat for 2 minutes.
2. In a separate bowl, mix together all purpose flour, almond flour, malted milk powder, baking soda, and salt. Add to wet ingredients and mix on medium for 5 minutes. Dough will be very firm. Form into logs about 2 feet long, diameter of your choice.
3. Prepare an egg wash using the other egg.
4. Cut the dough into 1/2 - 3/4" widths, lay onto a baking sheet covered with parchment, brush with egg wash, and sprinkle with slivered almonds and coarse sugar (you can sub regular sugar if you don't have any coarse). Number of servings will depend on the final size of your dough cuts.
5. Bake at 350 degrees, about 20 min. Cookies will crack, bottoms should be a deep golden color, not too brown. Don't handle cookies until they are completely cool and hard.