

Chocolate Almond Cookies

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Ingredients:

1 cup of Blanched slivered almonds.
1 ½ cup of Packed light brown sugar.
2 cups of Shortening.
1 tablespoon of Water.
1 teaspoon of Almond extract.
2 x Eggs.
1 ½ cup of Flour.
1/3 cups of Cocoa powder.
½ teaspoon of Salt.
¼ teaspoon of Baking soda.
2 cups of Semisweet chocolate chips.

Directions:

1. Toast blanched almonds until lightly browned.
2. Place the brown sugar, shortening, water, and almond extract in a large bowl. Beat until well blended. Add the eggs and beat well.
3. In a separate bowl, combine the flour, cocoa, salt, and baking soda. Add to shortening mixture. Beat gently until combined. Stir in the chocolate chips and almonds.
4. Drop tablespoons of the mixture approximately 2 inches apart onto an ungreased baking sheet.
5. Bake at 375 F for 7-9 minutes or until cookies are set.
6. Cool 2 minutes on the baking sheet before removing them to a cooling rack.