

CHINESE ALMOND COOKIE

SERVES 50-70 pieces **PREP** 10-30 mins **BAKE** 10-15 mins **TOTAL** 25-45 mins



INGREDIENTS

- 120g Almond meal
- Start with 100ml oil
- 150g Plain flour
- 100g Caster sugar
- 1 Egg, beaten (for egg wash)

DIRECTIONS

1. Put flour, sugar and almond meal into the bowl and mix together.
2. Slowly add the oil into the dry mixture as you stir. If the mixture is too dry, add more oil. The mixture should hold together like wet sand.
3. Using a round utensil/spoon (or you can use your hands and roll into a ball, then flatten a bit), spoon the mixture and put it on the baking tray with baking paper.
4. Beat the egg. Using a pastry brush, lightly brush the egg wash on top of the cookies.
5. Pre heat the oven to 180C/350F.
6. Afterwards put the tray in oven and bake for 10-15mins, or until the cookies become golden brown.
7. Put the cookies onto a wire rack to cool down.

NOTES

1. If the dry mix is dry, don't be afraid to add more oil. It needs to feel like wet sand.