



Recipe for China

Almond Cookies

2 1/2 cups sifted flour

3/4 cup sugar

1/4 teaspoon salt

1 teaspoon baking powder

1 egg

2 tablespoons water

1 teaspoon almond extract

1/3 cup blanched almonds

Sift together flour, sugar, salt and baking powder. Cut in shortening with a pastry blender or 2 knives until mixture resembles corn meal. Add egg, water and almond extract and stir until mixture comes away from sides of bowl.

Knead with the hands until smooth. Chill dough 1 hour.

Pinch off balls of dough the size of walnuts. Roll and flatten with hands to about 1/2 inch thickness. Press an almond in the center of each cookie. Bake in a moderate oven (350° F) 20 to 25 minutes.