Chinese Restaurant Almond Cookies

Ingredients

1 cup butter, softened

3/4 cup sugar

1 egg

1 teaspoon almond extract

2 1/4 cups all-purpose flour

1 teaspoon baking powder

1/4 teaspoon salt

24 whole blanched almonds

1 egg yolk

1 tablespoon water

Directions

Heat oven to 350°F and grease 2 cookie sheets. Combine butter and sugar in large bowl. Beat at medium speed, scraping bowl often, until creamy. Add egg and almond extract; beat until well mixed. Reduce speed to low; add flour, baking powder and salt. Beat until well mixed.

Shape dough using a 1 ounce cookie scoop. Place 2 inches apart onto the cookie sheet. Flatten slightly; press almond into center of each cookie.

Beat egg yolk with water in small bowl; brush cookies with egg mixture. Bake for 11 to 15 minutes or until just set.