

Almond cookies

This is originally an Italian recipe for cookies that are usually sandwiched with chocolate. The pumpkin seed turned out to be a nice touch, and next time I might even add a few more – turning them into little pumpkin hedgehogs... These are pleasant cookies that you can modify to your taste, making them a perfect complement to a cup of warm milk or tea.

Ingredients

- 150 g soft butter
- 115 g powdered sugar
- 1 egg yolk
- 2.5 ml almond extract
- 115 g almond flour
- 175 g all-purpose flour
- 20–30 raw pumpkin seeds
- Food coloring (orange)

1. Beat the butter and sugar with a mixer until you get a creamy mixture.
2. Add the egg yolk to the butter mixture and beat it in.
3. Add the remaining ingredients: the extract and both types of flour.
4. Mix well with a spatula, then add the orange food coloring. Using a spoon, measure equal portions and shape them into small balls. You can decide how big they should be, but keep in mind that they will spread slightly during baking.
5. When the balls are arranged on the baking tray, gently press the center of each one with your finger to make it look a bit like a pumpkin, then insert a pumpkin seed on top.
6. Bake at 160°C for about 20 minutes or until they are lightly browned. Let them cool a bit on a rack before enjoying.