

# *Almond Cookies with Cherries and Pineapple*

## Ingredients

1 stick softened butter	1/3 cup finely chopped blanched, toasted almonds**
¼ cup granulated sugar	¼ tsp. salt
2 large eggs	½ tsp. baking soda
½ tsp. vanilla extract	½ cup finely chopped dried cherries
1 – 1 ½ tsp. almond extract*	¼ cup finely chopped dried pineapple
1 cup all-purpose flour	Blanched and toasted whole or slivered almonds (optional)

## Directions

Using a mixer, combine butter and sugar until well blended. Scrape down sides and beat for 1 minute until fluffy. Add eggs and beat again for another minute, scraping down sides. Add vanilla and almond extracts and blend for 30 seconds.

Combine flour, chopped almonds, salt and baking soda in a separate bowl. Add to ingredients in mixer and blend at low speed until combined. Scrape down sides and beat for 1 minute.

Add cherries and pineapple, mixing to combine. Increase speed to high to break up cherries and pineapple (they tend to clump together) until they are evenly combined; this should take 30 – 60 seconds.

Remove from mixer and place in covered bowl and refrigerate for at least 90 minutes until firm to the touch.

Preheat oven to 350 degrees.

Shape cookie dough into 1 – 1 ½" balls. Place on cookie sheet a few inches apart and flatten slightly.

(Optional): place 1 whole or several slivers of blanched, toasted almonds on top.

Bake for 11 – 13 minutes until browned on the bottom (check after 10 minutes. Don't overbake or they will become dry). Place on wire rack to cool. Yield: 20 – 24 cookies.

Enjoy!

\*If you enjoy a stronger almond flavor, use 1 1/2 tsp.

\*\* I like to buy blanched (skins removed), slivered almonds and toast them in the oven myself. Place on a baking sheet in a 250 degree oven and roast for 20 – 40 minutes until golden brown. Check every 5 – 10 minutes (more when they are getting darker) to ensure they are not burning.