

## *Rum Cookies*

These are a favorite holiday cookie.

### **Ingredients**

4 dozen whole almonds  
1  $\frac{3}{4}$  cups all purpose flour  
1 stick of butter  
1 cup sugar  
1 egg  
2 tsp. baking powder  
 $\frac{1}{2}$  tsp. rum extract  
Sea salt

### **Utensils**

Measuring cup  
Measuring spoons  
Mixing bowl  
Electric mixer  
Frying pan  
Spatula  
Cookie sheet  
Bowl  
Strainer  
Paper towels  
Spatula  
Wire rack  
Tea kettle or  
microwave-safe bowl

In a tea kettle or a microwave-safe bowl boil enough water to cover the almonds. Blanch the almonds by placing them in a heat safe bowl, and pour the boiling water over them. Soak the almonds for one minute, no longer or they will become soft. Pour the almonds into the strainer and run cool water over them. Slip the skins off the almonds and pat them dry with paper towels. Place the almonds and sea salt in a frying pan on the stove over medium low heat, and roast until golden. Set aside to cool. The recipe can be done to this point in advance.

Preheat oven to 325°. Cream the butter in a mixing bowl, using an eclectic mixer. Add 1 cup of flour, sugar, egg, baking powder, and rum extract. Mix well. Add the additional  $\frac{3}{4}$  cup of flour and beat into dough. Shape teaspoon size pieces of dough into rounds and place them on an ungreased cookie sheet. Press one almond into the center of each cookie. Bake 12 to 14 minutes or until golden on the bottom. Remove from the oven and transfer to a wire rack to cool. Rum cookies can be made in advance of the meal and stored in an air-tight container.