

Dutch Almond Cookie Recipe

This recipe is easy to make and tastes delicious.



Also known as Hollanders, Jan Hagels, and Janhagels

Ingredients:

- 1 cup (2 sticks) butter, softened
- 1 cup granulated sugar
- 1 egg yolk
- 2 cups flour
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 1 egg white
- 1 teaspoon water
- 1 cup sliced almonds

Directions for Windmill Cookies: (pictured above)

Pre-heat oven to 350 degrees F. With an electric mixer beat butter, sugar and egg yolk at medium high speed until light and fluffy. Stir in flour and cinnamon. Roll out batter and cut into small squares. Beat egg white and water in a small bowl until frothy. Press finger in each one to form an X. Brush with egg white and place an almond at the center.

Bake for 11 to 15 minutes or until golden brown. Remove from oven and cool for 10 minutes on a rack. Store in an airtight container for 2 weeks at room temperature.

Yield: 4 dozen

Directions for Cut Cookies:

Pre-heat oven to 325 degrees F. With an electric mixer beat butter, sugar and egg yolk at medium high speed until light and fluffy. Stir in flour and cinnamon. Separate dough into 3 portions and spread thinly over 3 small baking sheets. Beat egg white and water in a small bowl until frothy. Spread over dough. Arrange the almond slices in a mosaic pattern on top.

Bake for 15 to 20 minutes or until golden brown. Remove from oven and cool in pan on a rack. Slice while warm into diamond shapes. Cool on a rack. Store in an airtight container for 2 weeks at room temperature.

Yield: 4 -5 dozen