



Madelyn and her best friend spent a few hours after school baking a double batch of some melt-in- your-mouth Almond Meltaway Cookies. These are some seriously good cookies! After we each ate a few, they brought the rest to dance class and not one crumb came home. I'm embarrassed to say that the pregnant selfish person in me seriously tried to talk them out of it. But these two girls have a heart of gold and they wouldn't have it. After all, it is the season for giving and that's exactly what they planned to do. I couldn't argue with that. These two girls, together in the kitchen, are a force to be reckoned with. Listening to them work together to figure things out in the kitchen is nothing short of amazing. I've learned to stay quiet and keep out!

Since all the Almond Meltaway Cookies were gone, I was excited today when Madelyn decided that she would make a triple batch and Jon decided he would accompany her in the kitchen. That's how good these cookies are. She felt the need to make more. A lot more!

We just kept it basic but these cookies would also make a good substitute to the classic sugar cookie cutouts. The dough would just need to be chilled for a few hours before rolling it out. You can also add your own festive touch by decorating them with some holiday sprinkles and frosting.

















Almond Meltaway Cookies

Ingredients:

- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon flaked sea salt (or can use regular table salt)
- 1 cup (2 sticks) unsalted butter, room temperature
- 3/4 cup granulated sugar
- 1 large egg
- 2 teaspoons almond extract

Frosting:

1 cup powdered sugar
1 tablespoon milk (or water)
1 1/2 teaspoons almond extract

If you'd like to try this recipe you can find the directions over at [The Novice Chef](#).

I'm sure many of you will be baking during this last weekend before Christmas. Happy baking!



Recipe originally adapted from [The Novice Chef](#).



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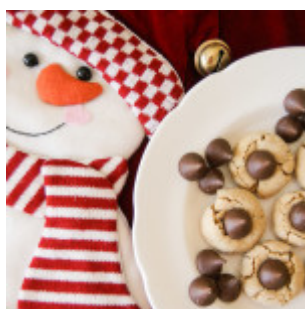
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