



Almond Slices

The original recipe says this makes 80-90, but in my world I would count on 45-55 realistically. Unless you slice more thinly than me...

Ingredients:

- 1 stick of salted butter (4 oz) cut into 8 pieces.
- 1/3 cup water
- 1 1/3 cups raw turbinado sugar (most grocery stores will carry this)
- 1/2 heaping teaspoon ground cinnamon
- 2 1/3 cups unbleached all purpose flour
- 1/4 tsp baking soda
- 1 cup sliced almonds

Instructions:

Melt the butter in a medium-sized saucepan over low heat with the water, sugar, and cinnamon. Stir until the butter just melts but don't allow it to boil: most of the sugar should not be dissolved.

Remove from the heat and stir in the flour, baking soda, and almonds with a rubber spatula until well blended.

A great tip, per Mr. Lebovitz, is not to let the sugar melt when you're mixing in the butter; the big crystals add a wonderful crunch to these delightfully delicious cookies.

Line a 8-9-inch bread loaf pan with plastic wrap and press the dough into the pan so the top is smooth. I do this with an offset spatula. Cover well and chill until firm. Personally, I do this overnight.

To bake the cookies, preheat the oven to 325F° (160°C.) Using a very sharp chef's knife, slice the dough crosswise, as thin as possible, into rectangles. The thinner they are, the more delicate and crisp they'll be.

Space the cookies on parchment lined baking sheets and bake in the middle of the oven for 10-15 minutes, or until the cookies feel slightly firm and the undersides are golden brown. Carefully turn the cookies to their other side with a large offset spatula and bake an additional 10-15 minutes, until the cookies are crisp and deep golden-brown on top. The baking times depend on how thin you cut the cookies. Mine took 15 minutes for the first side and 13-15 minutes for the

second side. Be careful because they go from nutty brown to burned in a flash, and I speak from experience.

Cool completely, then store in an airtight bin until ready to serve.

Storage: Once baked, the cookies will keep in an airtight container for up to three days or in the freezer for a month.

The dough can be stored in the refrigerator for up to four days, or frozen for up to two months, if well-wrapped. I have even sliced and baked the cookies straight from the freezer with great results. Perhaps I should let David in on this little tip!