

Soft Almond Cookies

½ c. butter, softened
¾ c. maple syrup, room temperature
2 t. lemon rind, grated
1 ½ c. flour
1 t. baking powder
3 oz. cream cheese, softened
1 egg
1 t. almond extract
2 c. ground almonds
½ t. salt

Cream butter and cream cheese. Continue to beat, adding maple syrup in a slow drizzle. Then beat in egg, almond extract, lemon rind. Toss together the remaining ingredients; add to liquids, stirring just until all is moistened. Spoon the cookies by tablespoon onto a lightly greased cookie sheet. Press an almond in the middle of each cookie. Bake at 350° about 15 min., until the bottoms are golden and the tops just slightly resistant to finger pressure.