



Elegant Chocolate Almond Buttons

Ingredients:

- 1-1/3 cups flour
- 1/3 cup unsweetened cocoa powder
- $\frac{1}{4}$ teaspoon salt
- 1 cup blanched almond paste
- $\frac{1}{2}$ cup plus $1\frac{1}{2}$ tablespoons softened butter, divided
- $\frac{1}{4}$ cup corn syrup
- 1 teaspoon vanilla extract
- 3 squares (1 oz. each) semi-sweet chocolate
- $\frac{2}{3}$ cup blanched whole almonds, toasted

Directions:

- Sift flour, cocoa powder and salt; reserve.
- Cream almond paste and $\frac{1}{2}$ cup butter until smooth.
- Beat in corn syrup and vanilla.
- Beat in flour mixture, scraping sides of bowl occasionally, until well blended.
- Shape into $\frac{3}{4}$ -inch balls. Place on lightly-greased cookie sheet; indent center of cookies with finger.
- Bake at 350° for 8 to 10 minutes or until done. (Cookies will be soft but will become firm when cooled.)
- In top of double boiler, stir chocolate and remaining $1\frac{1}{2}$ tablespoons butter over simmering water until melted and smooth. With spoon, drizzle small amount of chocolate into center of each cookie. Press an almond into chocolate on each cookie.

Yield: 6 dozen cookies