

# Almond Cookies Recipe

These **crunchy, nutty Almond Cookies** are delightfully simple to make with just a handful of ingredients. Ground almonds give them a rich, toasty flavour, while a tender, crumbly texture comes from a lightly sweetened dough bound together with oil. Perfect with tea or as a light treat, these cookies bake up golden in under 20 minutes–no fancy techniques required! Customise them with a pinch of cinnamon or a drizzle of chocolate for extra indulgence. 🍪 ✨



Sample Recipe

	Recipe serves	Prepared for
	4	4

Ingredient	Amount		Scaled amount	
Raw Almonds	100	g	100	g
Icing Sugar	60	g	60	g
Plain Flour	250	g	250	g
Baking Soda (tsp)	1/2	----	1/2	----
Baking Powder (tsp)	1/2	----	1/2	----
Neutral Oil	140	g	140	g

Shopping List

Ingredients	Have it	Quantity
Raw Almonds	<input type="checkbox"/>	
Icing Sugar	<input type="checkbox"/>	
Plain Flour	<input type="checkbox"/>	
Baking Soda (tsp)	<input type="checkbox"/>	
Baking Powder (tsp)	<input type="checkbox"/>	
Neutral Oil	<input type="checkbox"/>	
	<input type="checkbox"/>	
	<input type="checkbox"/>	
	<input type="checkbox"/>	

## Sample Instructions

- Prep almonds:** Grind raw almonds into a fine powder.
- Dry mix:** In a bowl, combine almond powder, icing sugar, flour, baking soda, and baking powder. Mix well.
- Add oil:** Gradually drizzle in the oil while mixing until the dough holds together when pressed (texture should resemble coarse crumbs). Adjust oil slightly if too dry.
- Shape:** Roll dough into small 10g balls (~55 pieces). Place on a lined baking tray, spaced apart.
- Bake:**
  - Preheat oven** to 180°C (350°F).
  - Bake for **15–20 minutes** until lightly golden.
- Cool:** Let cookies rest on the tray for 5 minutes, then transfer to a wire rack.

All Recipes

