

# Almond cantucci

## Ingrédients

- 275g flour T45
- 140g caster sugar
- 20g honey
- 180g almonds
- 25g softened butter
- 2 eggs
- 7g baking powder
- 1 teaspoon of vanilla flavouring
- 1 teaspoon of amaretto
- 1 pinch of salt

## Préparation

1. Would you like a simple cookie recipe for snacks and/or dessert?
2. Here are some classic almond cantucci, lightly flavored with lemon and of course well filled with almonds.
3. You can make your own version by replacing the lemon zest with orange, the amaretto with another alcohol, or even the hazelnuts with another nut.
4. It's up to you!
5. Prep time : 20 minutes + 30 minutes rest + 35 minutes cooking For about 50 cookies : Ingredients : flour T45 caster sugar honey almonds softened butter 2 eggs baking powder Zest of one lemon 1 teaspoon of vanilla flavouring 1 teaspoon of amaretto 1 pinch of salt Recipe : Mix the butter with the honey, vanilla flavoring, amaretto, salt, lemon zest, butter and eggs.
6. Add the flour and baking powder and then the whole almonds.
7. Put the dough in the fridge for at least 30 minutes, then divide it into three equal parts and form them into rolls of about 3cm in diameter.
8. Place them on a baking sheet covered with parchment paper, spacing them out (they will swell up during baking).
9. Bake in the preheated oven at 180°C for 25 minutes.
10. When they come out of the oven, cut them immediately into slices of 1 to 1.
11. 5 cm wide and place them on a baking sheet.
12. Bake for another 10 minutes, then place on a rack to cool and enjoy!