



Almond Ravioli Cookies

Try these little almond filled bites. You make them using a ravioli making technique: roll out one sheet of dough, top with dots of filling, and press on a second sheet of dough. Then, cut the cookies -- about 150 of them! -- apart. Do not double this recipe. This dough goes a long way.

Be sure to use butter and not margarine. Butter will insure the cookies have a crisp texture and the taste that makes it so delicious.

Also, make sure to use Almond Paste, or Marzipan, and NOT Almond Filling. Almond Filling is too runny and too sweet for this delicate cookie.

Set aside in separate bowls:

*2/3 Cup Almond Paste
1/3 Cup Slivered Almonds*

In a large bowl of an electric mixer, beat until creamy:

*1 Cup Butter
1 1/2 Cups Powdered Sugar*

Beat in:

*1 Large Egg
1 Teaspoon Vanilla Extract*

In another bowl, stir together:

*2 1/2 Cups Flour
1 Teaspoon Baking Soda
1 Teaspoon Cream of Tartar*

Add flour mixture, 1/2 cup at a time, to butter mixture; blend just until the flour is mixed in. Divide dough in half. Wrap each half tightly in plastic wrap and refrigerate until firm (2 to 3 hours) or, for up to 3 days.

Place a portion of dough between 2 pieces of wax paper and roll out to 1/16" to 1/8" thick. Peel off and discard top paper.

With a pastry wheel or a long bladed knife, lightly mark dough into one inch squares. Place an almond paste drop in the center of each marked square; refrigerate while rolling the top layer.

Repeat rolling procedure for second portion of dough. Peel off and discard top paper. Invert second sheet of dough onto first layer. Peel off and discard paper. Gently press top layer of dough around mounds of filling.



Flour a pastry wheel or sharp knife and cut filled dough into one inch squares, then run pastry wheel around outer edges to seal (or press with fingers). Place cookies about 1 1/2 inches apart on ungreased baking sheet. Push a slivered almond diagonally into center of each cookie.

Bake in a 350 degree F. oven until golden (10 to 12 minutes). Let cool. Store in an airtight container.

Makes 12+ dozen cookies.