



Almond Cookies Dim Sum Variety

Oscar · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

24

Description

These almond cookies are what you would typically find in Chinese dim sum restaurants in Hawaii. A lot of these neighborhood dim sum stores/restaurants have closed down recently, so it's nice to be able to still enjoy these cookies from your own kitchen. If you enjoy the flavor of almonds, you'll love these cookies. This is a simple recipe and is a favorite in my family. Give it a try.

Ingredients

- - red food coloring - 1 cup vegetable shortening
- plus - 3 tablespoons vegetable shortening - 1 cup sugar - 1 egg
- beaten - 1 teaspoon almond extract - 2 ½ cups all-purpose flour - ½ teaspoon baking soda - ½ teaspoon salt

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Pour a few drops of red food coloring into a small bowl
2. and set aside. With an electric mixer
3. beat the shortening together with the sugar in a mixing bowl until creamy. Beat in the egg and almond extract. In another bowl
4. sift together the flour
5. baking soda
6. and salt. Stir the flour mixture into the sugar-shortening mixture
7. and mix well. Scoop up a scant tablespoon of dough with a spoon
8. and form into a walnut-sized ball. Place the ball onto an ungreased cookie sheet
9. and press the ball slightly with your thumb to create a flat spot on top (don't flatten the cookie). Dip the end of a bamboo chopstick into the red food coloring
10. and touch the center of each cookie to make a red dot. Bake in the preheated oven until slightly browned
11. 15 to 18 minutes. Cool on a rack.