

# St. Francis Almond & Spice Cookies

*On St. Francis' death bed, he wanted almond cookies from his good friend Lady Jacoba. This recipe uses spices as spices were a luxury item and Lady Jacoba would've gladly used any for her dear friend Francis. Skill level: beginner.*

*Suggested dates: April 16<sup>th</sup> (Franciscan Order Founded), July 16<sup>th</sup> (Canonization), September 17<sup>th</sup> (Reception of Stigmata), October 4<sup>th</sup> (Feast Day).*

- Preheat oven to 400F
- 100g | 1 cup sliced almonds
  - Toast almonds on a baking sheet at 400F for about 5-7 minutes until fragrant and deep brown
  - Set aside
  - Reduce temperature to 350F
- 270g | 2 1/2 cup super fine almond flour
  - While that's in the oven, toast almond flour in a skillet without stirring over medium or medium high heat until the bottom is brown and fragrant
  - Stir the flour then let sit until the bottom browns again
  - Remove from heat and pour the flour into another bowl
- 110g | 1/2 cup unsalted butter
- 1/2 tsp cinnamon
- 1/8 tsp cloves
- Zest of 1/2 an orange or zest of 1 lemon
  - Add butter, cinnamon, cloves, and zest to the already hot skillet
  - Let the residual heat melt the butter; put skillet on low heat if it takes too long
  - Once melted set aside
- 200g | 1 cup sugar
- 2 tsp baking powder
- 1 tsp cornstarch
- 3/4 tsp fine sea salt
  - In a separate bowl, whisk these ingredients together
  - Add the toasted almond flour and stir together
- 2 eggs (cold)
- 1 tsp almond extract
  - Whisk these ingredients together in a separate bowl
  - Then add to the melted butter mixture
  - Combine both the butter mixture and the dry mixture together with a whisk
  - Add toasted almonds and mix using a spoon or a flexible spatula
  - Spoon about 1 1/2 tbs or use a small cookie scoop on a baking sheet lined with parchment
  - Flatten cookies gently with fingertips
  - Add three almonds for the Trinity
  - Bake at 350F for about 15 minutes until edges are set and lightly browned
  - Cool on trays for 5 mins then transfer to a wire rack to cool completely

