CHOCOLATE ALMOND SQUARE COOKIE

(YIELD: 22 COOKIES)

INGREDIENTS

- 1. 150 grams (1-1/3 stick) margarine or butter, softened
- 2. 120 grams granulated sugar
- 3. 1 egg
- 4. 20 grams Coca powder
- 5. 300 grams all-purpose flour
- 6. 60 grams almond slivers

PREPARATION

- 1. Heat oven to 375 degrees F.
- 2. Cream the butter and sugars until light.
- 3. Mix the eggs separately and slowly add into the mixture.
- 4. Blend the Coca powder and flour. Add these dry ingredients to the butter mixture. Add the almond slivers.
- 5. Plastic wrap the dough and shape it into a rectangular cylinder. Place it into the freezer until hardened.
- 6. When ready to bake, slice the dough into ~1cm think pieces and bake for approximately 20 minutes.