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.