

SANDKAKER/ SAND TARTS

Simple ingredients

INGREDIENTS

1 cup plus 2 tbsp butter, softened
1 cup sugar
1 large egg, room temperature
1 teaspoon almond extract
1/2 teaspoon vanilla extract
3 cups all-purpose flour



DIRECTIONS

In a bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Add egg and extracts. Blend in flour. Cover and chill for 1-2 hours or overnight.

Preheat oven to 375°F. Using ungreased sandbakkell molds, press 1 tablespoon dough into each mold. Bake cookies in molds until they appear set and just begin to brown around the edges, 10-12 minutes.

Cool cookies for 2-3 minutes in molds. When cool to the touch, remove from molds. To remove more easily, gently tap with a knife and carefully squeeze the sides of the mold.

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