

## Jan Hagels (Norwegian almond cookies)

1 cup COLD butter

1 cup sugar

2 cups flour

1-2 eggs, separated

1 tsp almond extract or vanilla extract

1- 1/2 cup sliced blanched almonds

About 2 tbs cinnamon sugar (Mix sugar and cinnamon.

Proportions unimportant, as long as there is more sugar than cinnamon)

1. In large mixing bowl, cut butter into small pieces. Add sugar, add egg yolks (lightly beaten), and extract, incorporate halfheartedly, then add flour.
2. Cut in flour with a pastry blender or two knives (like shortbread) until mixture looks like crumbs and pea-sized chunks.
3. Dump into cookie sheet with edges, jellyroll pan, or roasting pan (15 x 10 is good).
4. Smush down with cool hands (if you're hot-blooded, run your hands under cold water and dry them before smushing).
5. Beat egg whites til frothy, spread over top scatter almonds, press them in lightly, then sprinkle top with cinnamon sugar.
6. Bake at 350 degrees for about 25-30 minutes. Let cool before cutting.