

Sconookies - A recipe created by Cynthia Neale

Ingredients:

- 3 cups all-purpose flour
- 1/2 cup sugar
- 1/2 tsp. salt
- 1 tsp. baking powder
- 1 stick unsalted butter
- 2 medium eggs
- 1/2 cup light cream
- 3 tsp. almond extract
- 3/4 bag of white chocolate chips
- 1 1/2 cups chopped roasted almonds
- 1 1/2 cups dried cranberries



Directions

1. Preheat oven to 350 degrees and line cookie sheets with parchment paper.
2. In a large bowl, stir together flour, sugar, salt, and baking powder.
3. Cut the butter into the flour mixture with a pastry blender or two knives.
4. In a separate bowl, whisk together eggs, cream, and almond extract.
5. Add the cream mixture to the flour mixture and thoroughly mix.
6. Knead in chocolate, almonds, and cranberries.
7. On a floured surface, roll out dough to a 1/2 inch thickness and cut into hearts with a small heart-shaped cookie cutter.
8. Place hearts on sheets and brush with cream and sprinkle with sanding sugar (pink).
9. Bake for approximately 20 minutes or until very lightly browned.

Yield: 24 or so small Sconookies