

## Raspberry Almond Fudge Cookies

*printed from veronicascornucopia.com*

1 cup raw, unsalted almonds
½ pound semisweet chocolate
3 tablespoons unsalted butter, room temperature
2 eggs
1/3 cup sugar
¼ teaspoon salt
¼ teaspoon almond extract
¼ teaspoon raspberry extract
6 Ghirardelli Dark & Raspberry Chocolate Squares, chopped

*Glaze*
½ cup powdered sugar
1 tablespoon heavy cream
1 ½ teaspoons raspberry extract
1/8 teaspoon almond extract

Sliced almonds, for garnish

***Plan ahead: the cookie batter needs to be refrigerated overnight so make it the night before you plan to bake them.**

Lay almonds on a microwave-safe plate and toast in microwave in 30-second intervals on high, stirring in between, 3-5 times until nuts are fragrant. Cool to room temperature. In a food

processor, grind nuts until very fine, almost like flour. Set aside.

Melt the chocolate and butter together in a double boiler; remove from heat and set aside. Beat the eggs with an electric mixer on highest speed, gradually adding the sugar and salt. Continue beating until ribbons form; about 10 minutes. Fold in the chocolate-butter mixture. Gently add the ground almonds and then fold in the chopped dark & raspberry bar. Cover and refrigerate overnight or 8 hours.

Heat the oven to 325 degrees. Line two baking sheets with parchment paper. Use a cookie scoop to form the dough into 1-inch balls. Place on the baking sheet about 2 inches apart and immediately place in the oven. Bake until the center of the cookies are no longer wet-looking, 10-14 minutes. Allow to cool one minute on sheet before removing to rack.

To make the glaze, stir the powdered sugar, cream, and extracts together until smooth. Add additional cream to thin, if necessary.  Drizzle over cooled cookies and immediately sprinkle with sliced almonds.