

White Chocolate Almond Cookies

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Ingredients:

1 stick butter, softened
1 stick margarine, softened
1/2 cup sugar
3/4 cup brown sugar
1 egg
1/2 tsp almond extract
2 cups flour
1 tsp baking soda
1/4 tsp ginger
1/4 tsp salt
1/4 tsp cinnamon
1 cup white chocolate chips

Directions:

- * Preheat oven to 350 degrees. Grease cookie sheets.
- * Beat butter, margarine, sugar, brown sugar, egg and almond until creamy.
- * Mix in flour, baking soda, ginger, salt and cinnamon. Mix in white chocolate chips.
- * Roll into 3/4 inch balls and place on cookie sheets. Gently flatten slightly with the heel of your hand.
- * Bake for 12 minutes. Leave on cookie sheet for one minute before removing.