White Chocolate Almond Cookies ©www.BakingInATornado.com

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.