

Sand Dollar Snickerdoodles

Ingredients

- 226g (1 cup) butter, softened
- 226g (2 cups) powdered sugar
- 2 eggs whole
- 2 eggs, separated
- 10ml (2 teaspoons) vanilla extract
- 5g (1 teaspoon) salt
- 5g (1 teaspoon) Penzeys Cake Spice (optional)
- 525g (4 cups) all-purpose flour
- 2.5g (1/2 teaspoon) baking powder
- cinnamon sugar, reserved
- sliced almonds, for decoration

Preparation

1. In the bowl of a stand mixer fitted with a beater blade, add the butter and powdered sugar, and beat until very creamy, about 5 minutes.
2. Add the 2 whole eggs and 2 yolks to the butter and sugar mixture, and beat until combined.
3. Add vanilla and salt, and beat until combined.
4. Add flour, baking powder, and cake spice, stirring until combined and the dough is soft.
5. Remove from the bowl, cut in half, and form two disks with the dough.
6. Wrap both disks in plastic wrap, and refrigerate for at least three hours (preferably overnight).
7. Preheat the oven to 180°C (350°F).
8. Line baking sheets with parchment paper.
9. Roll out the dough to 0.5cm (1/4 inch) thick on a floured surface and cut out 6cm (2 1/2 inch) circles and place on the prepared baking sheets.
10. Lightly brush the circles with the reserved egg whites.
11. Sprinkle each circle lightly with cinnamon sugar and press 5 almond slices into the center of each circle to make a sand dollar.
12. Using a wooden skewer at the edge of the cookie, position it between the points of two almonds, and gently push in to shape the cookie (see photo above)
13. Sprinkle more cinnamon sugar over the cookies, especially the edges.
14. Bake until the edges are golden brown, approximately 10 minutes.
15. Remove from oven, and allow to cool on the baking sheet for 5 minutes, then transfer to cooling racks to cool completely.