

SWEET TASTE OF TORAH

This snack relates to this week's parsha. Please take these as suggestions and make necessary changes based on your individual dietary needs.

Almond Rod Cookies

Numbers 17:8



Ingredients:

- $\frac{3}{4}$ c. vegetable shortening
- $\frac{1}{4}$ c. unsalted butter, softened
- 1 egg
- 1 $\frac{1}{2}$ tsp. almond extract
- 1 tsp. vanilla extract
- 1 c. powdered sugar
- 2 $\frac{1}{2}$ c. all-purpose flour
- 1 tsp. salt
- $\frac{3}{4}$ c. chopped almonds

Instructions:

Preheat oven to 375 degrees. In a mixing bowl, combine the shortening, butter, egg, almond extract, vanilla extract, and powdered sugar. Cream well. In a separate bowl, combine the flour and salt. Add to the shortening mixture and blend well. Stir in the chopped almonds.

To form these cookies, take a tablespoon of dough and gently roll it into a log about 5-6 inches long. (The chopped almonds might make it a little difficult to roll smoothly. Another option is to make plain dough and sprinkle the chopped almonds on top of the cookies and press in lightly before they're baked.)

Place the logs (or rods) on an ungreased cookie sheet. Slightly curve the tops to form a shepherd's crook. Form cookies one at a time.

Bake for 9-10 minutes or until a light golden brown. Let cool slightly on cookie sheet before transferring to cooling rack. Yield: 3-4 dozen