

Chocolate Almond Mummy Cookies

www.RoamingRosie.com

Ingredients:

1/2 cup (1 stick) butter, softened
1 large egg
3/4 cup sugar
1 teaspoon almond extract
1 1/2 cups flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt

2 cups confectionary (powdered) sugar
1 1/2 tablespoons meringue powder
1/2 teaspoon almond extract
3 to 4 tablespoons water

Blend the butter, egg, sugar, and almond extract. In a separate bowl, mix together the flour, cocoa, baking powder, baking soda, and salt. Slowly add the dry ingredients to the butter mixture until fully incorporated. Cover and refrigerate for one hour.

Preheat oven to 325°F (170°C). On a floured surface, roll out the dough to about a 1/4 inch thick. Use a 2 to 3 inch cookie cutter in the shape of a gingerbread man for the mummies. Place on ungreased baking sheets. Bake for 6 to 8 minutes or until you can lightly touch the cookie without leaving an indentation. Cool completely on wire racks.

For the icing, use a fork to blend the sugar, meringue powder, extract, and 3 tablespoons water. Continue to add about half a tablespoon at a time until you reach your desired consistency. You should be able to lift the fork out of the bowl and have the icing slowly drip off in a thick line.

Put the icing in a decorating bag or in a plastic baggie with the corner snipped off, and decorate the cookies by moving the icing back and forth over them. Be sure that you have something under the racks to catch the excess icing, such as waxed paper.

Once the icing has hardened, very carefully remove the cookies from the racks. Store covered.

