

## CHOCOLATE ALMOND SHORTBREAD

MAKES 32 COOKIES

ACTIVE TIME: 15 MIN START TO FINISH: 1 HR  
(INCLUDES COOLING)

*These crumbly cookies are extremely easy to make, and they improve with time. We recommend baking them a couple of days ahead—if you can resist the temptation to eat them immediately.*

- ½ cup blanched whole almonds (3 oz)
- 1 cup all-purpose flour
- 5 tablespoons superfine granulated sugar
- 2 tablespoons unsweetened cocoa powder (preferably Dutch-process)
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- 1 stick (½ cup) unsalted butter, cut into small pieces
- Confectioners sugar for dusting

- ▶ Put oven rack in middle position and preheat oven to 375°F.
- ▶ Pulse almonds with flour, granulated sugar, cocoa, cinnamon, and salt in a food processor until very finely chopped. Add butter and pulse just until a dough forms.
- ▶ Press dough evenly into an ungreased 9-inch square baking pan with your fingers. Cut dough into 16 squares with a sharp knife, then cut squares diagonally to make a total of 32 triangles.
- ▶ Bake until cookies are dry to the touch, 15 to 17 minutes. Transfer pan to a rack and run a thin knife around edge of pan to loosen cookies while hot. Recut hot cookies into triangles, then cool completely in pan. Dust with confectioners sugar just before serving.

**COOKS' NOTE:** Cookies can be made 5 days ahead and kept in an airtight container at room temperature. 🍪

**WINE ADVICE** is on page 54.

For more information about the specialty ingredients called for in this menu, see **SHOPPING LIST**, page 140.