

Almond Butter Cookies

A kid- and adult-friendly alternative to classic peanut butter cookies, these almond butter versions have a more sophisticated flavor and a good dose of whole wheat flour. This version is loosely adapted from the peanut butter cookie recipe in [Baking Illustrated](#).

Yield: 5 dozen cookies

2 cups white whole wheat flour
1/2 cup all-purpose flour
1 cup almond meal
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 teaspoon kosher salt
2 sticks unsalted butter, at room temperature
1 cup light brown sugar
1/2 cup granulated sugar
1 cup almond butter
2 eggs
1 teaspoon vanilla extract
3/4 teaspoon almond extract

Preheat the oven to 350 degrees. Line two rimmed baking sheets with parchments or silpats.

Whisk together both flours, almond meal, baking powder, baking soda, and salt in a medium bowl.

In the bowl of an electric mixer fitted with the paddle attachment, cream together the butter and both sugars until light, about 3 minutes. Beat in almond butter. Add eggs, one at a time, beating well after each addition. Beat in vanilla and almond extracts. Slowly stir in the flour mixture and beat until incorporated. Batter will be soft. {Feel free to refrigerate the batter at this point, but it's not necessary.}

Use a 1-5/8" scoop to portion batter into mounds. Gently flatten with the back of a fork, making a cross-hatch pattern.

Bake for about 14 minutes, or until cookies are golden brown and nearly firm to the touch. Cool slightly, then transfer to a wire rack.