

MAPLE ALMOND FLORENTINES

INGREDIENTS

1/2 cup almond meal
2 cups sliced blanched almonds
1/3 cup all purpose flour
1 Stick Salted Butter
3/4 cup granulated sugar
1/3 cup heavy cream
3 tablespoons maple syrup
1 teaspoon maple extract
1 teaspoon almond extract
pinch of salt

DIRECTIONS

In a medium bowl stir the ground almonds, sliced almonds, flour and salt together. Set aside. In a saucepan combine the butter, sugar, heavy cream and maple syrup over medium heat until the sugar dissolves. Then stir in the maple and almond extracts, bring to a boil and remove from heat. Fold in the almond flour mix and let cool for approximately 15 minutes.

Preheat oven to 350F. Line baking sheets with parchment paper or silpat.

Stir and spoon a teaspoon of batter on to the prepared sheets and flatten a bit with your fingers. You will only be able to fit 6 to 8, you will need to leave a good amount of space between each cookie; they will spread.

Bake for about 10 minutes or until lightly golden then slide parchment onto cooling rack and repeat until the batter is gone. You may need to heat up the batter a little if it gets too hard.