

# Cookies & Squares



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## [Almond Banket](#)

Yes, it is spelled *Banket* – an almond filled pastry from Holland.



## [Almond Macaroons](#)

This is one of the easiest cookies to make from scratch! Almond macaroons are a hundred year Scandinavian tradition.



## [Almond Shortbread](#)

One of our more decadent desserts...



## [Double Almond Biscotti](#)

Almond Paste plus slivered almonds makes a double delicious biscotti.



## [Double Chocolate Double Almond Brownies](#)

Serve warm with chocolate almond chip ice cream and chocolate syrup for a real down home dessert.

# Almond Basket



Yes, it is spelled *Basket* – an almond filled pastry from Holland.

## Yield:

6 – 14" Baskets

## Time Required:

50 minutes to assemble

30 minutes to bake per tray

Total Time: 80 minutes

## Ingredients:



In the  
Baking  
Aisle

## Pastry Ingredients:

3 sticks (3/4lb) butter, chilled & cut into small pieces

3 cups all purpose flour

1 tsp lemon rind

1/2 cup plus 1 Tbsp ice water

## Filling Ingredients:

1 box (7oz) **Odense Almond Paste**

10 Tbsp sugar

2 eggs (separated)

2 Tbsp cornstarch

Garnish: cinnamon sugar

## Equipment:

Box grater

Food processor

2 large cookie sheets

## Directions:

**1** Preheat oven to 350 F. Grease and flour cookie sheets or line with parchment.

**2** To make the dough, use a food processor fitted with metal blade and add the flour, butter and rind.

**3** Pulse until mixture has a small crumb-like texture. Add the water and mix until dough will press together into a ball.



**4** Divide into 6 equal portions. Shape into 5"x2" (approx.) rectangles. Wrap and refrigerate.



**5** To make the filling, grate the almond paste on the large hole side of grater.

**6** Put in the processor bowl the almond paste, sugar, egg yolks (reserving egg whites) and cornstarch. Mix until the filling comes together.



**7** Cut into 6 equal portions.



**8** Roll each portion into a 12" rope (just like modeling clay.) Lightly flour your hands if sticking. Place rolls on a tray, cover and set aside.



**9** Beat egg whites with one teaspoon of water until frothy. Set aside.

**10** On a lightly floured surface, roll one piece of refrigerated dough into a 3" x 14" strip.

**11** Center one almond paste rope on dough strip about one inch in. Brush short ends with egg white and fold in.



**12** Roll up long way, jelly roll style and trim if needed. Brush edge with egg white, trim as needed and pinch seams together. Repeat until all bankets are rolled.



**13** Place bankets 2" apart, seam side down, on cookie sheets. Brush with egg whites and sprinkle with cinnamon sugar.



**14** Prick with a fork every inch, deep enough to pierce the dough and just touch the filling.



**15** Bake for 30 minutes or until golden brown. Cool sheets on cake rakes. When bankets are cool, gently release from pan and wrap well.

**More recipes at: [www.odense.com](http://www.odense.com)**

# Almond Macaroons



This is one of the easiest cookies to make from scratch! Almond macaroons are a hundred year Scandinavian tradition.

## Yield:

25 - 30 cookies

## Time Required:

15 minutes to assemble.

15 min. to bake.

Total Time: 30 minutes

## Ingredients:



In the  
Baking  
Aisle

1 - 7 oz box **Odense Almond Paste**

2/3 cup granulated sugar

1/4 cup (scant) egg whites, slightly beaten to make pouring easier

## Equipment:

Grater

Electric mixer fitted with paddle attachment

Two sheet pans

Parchment paper to line pan

(find in the baking section of most stores)

## Directions:

**1** Preheat 325 F oven with rack in center.

**2** Grate the almond paste. Place in mixing bowl with sugar.



**3** On medium speed, mix together almond paste and sugar for about 3 minutes until "crumb" mixture forms. Don't worry if a small amount of the sugar is still not absorbed.



**4** With mixer on medium high speed, slowly add half the egg whites and beat until very well mixed. Add the rest of the egg whites and do the same. TIP:



Don't use any more than the scant 1/4 cup of egg whites, or you'll have almond pancakes, not macaroons.

**5** Beat on high speed for two to three minutes, until a creamy paste is formed. Stop mixer once or twice to scrape down the bowl.



**6** Line the sheet pans with parchment paper.

**7** Using two teaspoons, drop dollops of cookie batter on the paper, leaving space between each dollop to allow the cookies to double in size.



**8** Bake for 15 minutes or until just golden.



**9** Allow cookies to cool before removing from pan. Although the cookies will be high when they come out of the oven, they will fall a bit as they cool.

**More recipes at: [www.odense.com](http://www.odense.com)**



# Almond Shortbread



One of our more decadent desserts...

## Yield:

One 9"x13" tray of shortbread

## Time Required:

15 minutes to assemble.

25 minutes to bake.

Total Time: 40 minutes

## Ingredients:



In the  
Baking  
Aisle

1 box (7oz) **Odense Almond Paste** , grated

1 cup sugar

2 sticks salted butter, room temp.

2 egg yolks

2 & 1/2 cups all-purpose flour

1 tsp baking powder

## Equipment:

Electric mixer

Baking dish, 9"x13" or similar

Wire rack, for cooling

## Directions:

**1** Preheat oven to 350 F.

**2** Grease the baking dish.

**3** Put the grated almond paste, sugar and butter in a mixing bowl. Mix on low speed until just combined, about 30 seconds. Increase speed to high and beat for three minutes, scraping bowl down if necessary.



**4** Add egg yolks, one at a time, beating well between each yolk. Beat on high speed for three minutes, until light in color and texture.



**5** Sift together the flour and baking powder. Add to batter. Mix on low speed, until just incorporated. Do not over-mix!



**6** Lightly press the dough into the greased baking dish, using a sheet of wax paper to help smooth the surface.



**7** Score the surface with the back of a knife in the size squares that you wish. This makes for easier cutting later on.



**8** Bake 22-26 minutes or until lightly golden.



**9** Cool pan on wire rack. Don't cut until cool.

**10** Store in an airtight container.

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# Double Almond Biscotti



Almond Paste plus slivered almonds makes a double delicious biscotti.

## Yield:

22 biscotti

## Time Required:

Prep: 20 minutes

First Baking: 35 minutes

Second baking: 25 minutes

Total time: 80 minutes

## Ingredients:



1 box (7 oz) **Odense Almond Paste**

1/2 cup sugar

1 tsp baking powder

4 egg whites

1 cup slivered almonds

1 & 3/4 cups flour

1 stick (8 tbsp) very cold butter

1/4 tsp salt

1/2 tsp vanilla extract

## Equipment:

Box grater

Wire rack for cooling\*

Large metal spatula or pastry scraper

\*If you don't have a wire rack, put some chopsticks on your kitchen counter and place cookie sheets atop them. This lets air circulate underneath cookie sheets.

## Directions:

**1** Preheat 350 F oven.

**2** Grate Almond Paste & butter into medium bowl.

**3** Add flour, sugar, baking powder and salt. Mix together well with fork until crumbly. Add slivered almonds.

**4** Whisk together egg whites and vanilla until frothy. Add to mixture. Mix with large spoon until dough holds together. Turn out onto a lightly floured counter.

**5** Roll dough into a 2 inch thick log. Cut in half and roll each piece 10 inches long. Flatten to 3/4 inch thick.



**6** Transfer to an ungreased or parchment lined cookie sheet.



**7** Bake 35 minutes or until golden. Cool cookie sheet on wire rack for 10 minutes.

**8** Cut into 3/4" diagonal slices. Return to cookie sheet, cut side down. Bake 12 minutes. Flip and bake 12 minutes more.



**9** Cool and store in air-tight container.

**More recipes at: [www.odense.com](http://www.odense.com)**

# Double Chocolate Double Almond Brownies



Serve warm with chocolate almond chip ice cream and chocolate syrup for a real down home dessert.

## Yield:

One 9" x 13" pan

## Time Required:

10 minutes to assemble

Approx. 30 minutes to bake

Total Time: 40 minutes

## Ingredients:



In the  
Baking  
Aisle

1 box (7oz) **Odense Almond Paste** , chilled  
1 - 19.5 oz box fudge brownie mix, plus any  
eggs  
and oil called for on the box recipe  
1/2 cup chocolate chips

## Equipment:

9" x 13" baking pan

Box grater

## Directions:

- 1** Preheat oven to 325 F, or as specified on brownie box. Grease and flour the baking pan.
- 2** Grate the chilled almond paste into a medium bowl, using the large hole side of grater.
- 3** Add the dry brownie mix and the chocolate chips to the almond paste.
- 4** Mix with fingertips to make sure almond paste is not stuck together and is well mixed with the brownie mix and chips.
- 5** Beat the eggs, oil and water called for on brownie the box in a separate bowl.
- 6** Add the liquid ingredients to the dry ingredients and stir with spoon until well mixed.
- 7** Spread prepared batter into pan and bake according to time listed on box, adding 2 to 3 minutes
- 8** Cool on a wire rack. Serve warm with chocolate almond chip ice cream and chocolate syrup for a real down home dessert.

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