

Crumbly Almond Hearts



INGREDIENTS

- 8 oz butter
- 4 1/2 oz icing sugar
- 2 egg yolks
- 4 oz ground almonds
- 12 oz plain flour
- 40 blanched almonds, skin removed and halved

DIRECTIONS

1. beat the butter with sifted icing sugar and one egg yolk until pale and creamy.
2. Add ground almonds and sifted flour and knead quickly to a firm dough. Form into a ball, wrap in foil or cling film and leave for 2 hours in the refrigerator.
3. Preheat oven to 200 C.
4. Roll dough on a floured board to 1/4 inch thick and using a heart shape metal cutter, cut out 40 small heart shapes.
5. Place on a large baking tray.
6. Beat the second egg yolk, brush the biscuits with it and place two almond halves on each heart shape biscuit.
7. Bake for 10 - 20 mins.
8. Allow biscuits to cool slightly on baking tray, then cool on a wire rack.