Almond Cookies

48 cookies

INGREDIENTS

1 cup and 3 tablespoons vegetable shortening

1 cup sugar

1 egg, beaten

1 teaspoon almond extract

2 ½ cups all-purpose flour

½ teaspoons baking soda

½ teaspoon salt

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. With an electric mixer, beat the shortening together with the sugar in a mixing bowl until creamy.
3. Beat in the egg and almond extract.
4. In another bowl, sift together the flour, baking soda, and salt.
5. Stir the flour mixture into the sugar-shortening mixture, and mix well.
6. Scoop up a scant tablespoon of dough with a spoon, and form into a walnut-sized ball.
7. Place the ball onto an ungreased cookie sheet, and press the ball slightly to create a flat top (don't flatten the cookie).
8. Bake in the preheated oven until slightly browned, 15 to 18 minutes.
9. Cool on a rack.