

## GREAT DESSERT-RUBY LACE COOKIES

After receiving rave reviews for the cookies she brought to the October 16th meeting, Gerrie sent along the recipe, which yields about 45 cookies.

### **INGREDIENTS:**

2	cups of sliced almonds, divided	1/2	cup golden raisins
1/2	cup of unsalted butter	1 1/2	tsp finely shredded orange or lemon peel
1	cup sugar	1/2	cup golden syrup or light colored corn syrup
1/2	cup dried cranberries	3/4	cup all purpose flour

### **DIRECTIONS:**

- **Preheat** the oven to 325 degrees.
- **Line** baking sheets with parchment paper-set aside
- **Process** 1/2 cup of the almonds in a blender or food processor fitted with a metal blade until they are finely ground.
- **Melt** the butter over low heat in a medium saucepan.
- **Remove** the saucepan from the heat and **add**, 1 at a time, all the ingredients—except the almonds, **stirring** after each addition.
- **Stir** in the ground and sliced almonds
- Using 1 tablespoon dough per cookie, **roll** mixture into balls. Dough will be sticky, moistened hands help.
- **Place** 3 inches apart on a cookie sheet-cookies will spread.
- **Bake** on bottom oven grate until light golden brown (about 7 minutes-sometimes\*).
- **Cool** on sheet 10 minutes; **transfer** to wire racks to cool completely.
- **Store** in an airtight container at room temperature up to 4 days, or **store** in freezer up to 1 month.

\***WARNING:** These cookies keep cooking after leaving the oven. If you wait till they look done in the oven, they will be burned after cooling. Got to play with this. Bon Appetite!