

GHRAYBEH

Butter Cookies



INGREDIENTS

1 cup melted butter, rendered

1 cup powdered sugar

½ cup blanched almonds

INSTRUCTIONS

Preheat oven to 300 degrees. Beat butter and sugar thoroughly with a mixer. Add flour gradually and mix well into dough.

From tablespoon-sized dough, form cookies into an "S," "X," or "O" shape. Press one blanched almond in the center of each. Place on ungreased cookie sheet and bake at 300 degrees for about 10 minutes. Avoid browning.

Cool on cookie sheet 10-15 minutes before removing them to cool on a wire rack.