

## Sand Dollar Cookies

Makes 2 dozen cookies

1 cup butter softened  
½ cup packed brown sugar  
2 ¼ cups all-purpose flour  
Slivered almonds  
Sugar for sprinkling – Damara or turbinado is good (sand like!)

Preheat oven to 325 degrees.

1. Using electric mixer, mix the butter and the brown sugar until creamy. Add 2-2 ¼ cups all-purpose flour. Continue to beat with the mixer until the dough comes together.

2. Sprinkle counter with remaining flour and knead dough for a few minutes adding enough flour make a soft dough.

3. Roll into 1" balls and flatten to ¼" with back of hand. Place on ungreased or parchment lined baking sheet about 2" apart. Place 5 slivered almonds in spokes on each cookie, use a skewer or spoon handle to put indentations between the almonds on each cookie. Prick a design with a fork or toothpick if you wish. Sprinkle with sugar.

4. Bake at 325 degrees for about 10 minutes or until edges are slightly golden.

