

# AUGUST



## Qixi (Chinese Valentine's Day)

### Macau Almond Cookie Recipe (澳門杏仁餅)

The traditional Chinese almond cookie recipe has 2 ingredients: almonds and mung beans (green beans [綠豆]), are both grinded into flours. We now have mung bean flour and almond flour grounded for your convenience to bypass the laborious process of grinding them yourself.

#### Ingredients:

- Chinese cookie mold
- 1/2 cup mung bean flour (綠豆粉)
- 1 cup almond flour
- 3/4 cup icing powder sugar
- 1-1/2 cup lard (or shortening)
- 1 tablespoon water
- 1 teaspoon almond extract

#### Instructions:

1. Preheat oven to 300° F
2. Mix the mung bean flour, almond flour, and icing powder sugar in a bowl thoroughly.
3. Cut the lard into small cubes and drop them into the flour mixture. Use fingers to crumble and rub the lard with the flour until the mixture becomes fine bread crumbs.
4. Add almond extract and then the water (bit by bit) until the mixture comes together and holds when pressed. Add the amount of water as you feel when necessary.
5. Dust the cookie mold with icing powder sugar until lightly coated.
6. Lightly pack the cookie mixture into the cookie mold but firmly; make sure all the crevices and corners are packed. The firmer you pack the cookie, the better it will keep its shape.
7. Turn the cookie mold upside down and flat on the table. Tap firmly on the table to remove the cookies.
8. Line a baking tray with parchment paper, and place the cookies one by one an inch apart.
9. Put the baking tray in the oven for 25 minutes or until just golden brown with the oven door slightly open. Then close oven door, turn off the heat, and let them sit for 5 more minutes longer. Remove the cookies from the baking tray and Cool them on a cookie rack.

The cookies are best stored in an air-tight container for up to 2 weeks.