

SANDBAKKELS oven 350

1 cup butter, softened

½ cup sugar

½ cup brown sugar

1 large egg

1 tsp. almond extract

Combine all together and beat on medium speed until well mixed.

Add 2 ½ cups flour and beat on low

If the dough is too soft, cover and refrigerate for at least 2 ½ hours

Press 2 to 3 tsp. dough into each of the 3" tins. Make the dough as thin as you can. Place tins on a cookie sheet

Bake 8 to 11 minutes, or until golden

Cool 3 minutes. Remove pastry from tin by tapping it on the table or rapping the bottom with a quick blow from a butter knife handle.

Eat as they are or fill with something tasty like whipped cream or whipped cream mixed with raspberries.