

Almond Tuiles
Adapted by The Cook's Life from Everyday Magazine
Makes 24 large cookies

2/3 cup granulated sugar
7 tablespoons flour
1/4 teaspoon salt
1/4 cup butter, melted
3 egg whites
1 teaspoon vanilla extract
1 teaspoon almond extract
1/2 cup sliced almonds, chopped chocolate or sesame seeds (or a combination of all three)

Preheat oven to 300 degrees. Line two large baking sheets with parchment paper or silicone baking liners. You can grease the baking sheets instead of using parchment, but it might be hard to get the cookies off without wrinkling them.

Mix sugar flour and salt in a medium bowl. Add butter, eggs whites and extracts and mix until smooth.

Use about a teaspoon of batter for each cookie. Do no more than 6 cookies on a sheet, leaving plenty of room between them. Use a wet finger to spread cookies into large circles, about 4 inches in diameter. Use a ruler – 4 inches might be bigger than you think. Sprinkle each cookie with your topping of choice.

Bake only one pan at a time. Bake until cookies turn golden around the edges, about 9 minutes, depending on your oven.

While cookies are baking, set up your area so you will be ready. Have a rolling pin, or two, if you have them, on a folded towel to keep it from rolling. You could also use a glass bottle or smooth glass if you don't have a rolling pin. Set these up next to a rack or trivet for the hot pan. You will also need a thin metal spatula (I used an offset icing spatula and it worked beautifully).

When the first pan is baked, move it immediately to your work area. Quickly, but gently remove each cookie from the pan and place it on the rolling pin. Press it gently around the curve of the rolling pin and then move on to the next cookie. By the time you get two cookies done, the first should be cool enough to remove from the rolling pin, if you need the space. As the cookies start to cool they won't be pliable enough to curve.

Note: If you don't want to mess with the curved cookies, use you can also just leave them flat. I would recommend smaller cookies if you are doing this, with maybe a 1/2 teaspoon of batter for each.

Cool cookies to room temperature before eating. Store in an airtight container for several days, or freeze for longer storage.