



## Murder Blog Mysteries

Pamelafrostdennis.com

### **Glazed Almond Sugar Cookies** – from Betty Crocker

1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix 1/2 cup butter or margarine, softened

1/2 cup chopped slivered almonds

1/2 teaspoon almond extract

1 egg

2 cups powdered sugar

1/4 teaspoon almond extract

3 to 7 teaspoons half and half or milk 1/3 cup almond slices, toasted if desired

- Make cookie dough by blending cookie mix, butter, almonds, extract and egg until soft dough forms.
- Roll dough into about 40 (1-inch) balls. Place about 2 inches apart on Parchment Paper lined cookie sheets.
- Bake at 375°F 7 to 9 minutes or until set. Cool; place cookies on cooling racks. Cool completely.

#### **Glaze**

- In small bowl, stir powdered sugar, 1/4 teaspoon extract and just enough milk until glaze is spreadable but thick. *Tip: Make glaze thinner and dip the tops of cookies into glaze.*
- Spread glaze onto each cookie; top with 3 almond slices. Makes 40 cookies