

The Almond Cookbook

348 Recipes

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Chicken with Almond and Berry Relish

Ingredients

4 boneless, skinless chicken breasts
Salt and pepper
2 tablespoons olive oil
1 tablespoon freshly squeezed lime juice

Almond and Raspberry Relish

1/2 pint raspberries, divided
1/2 teaspoon lime juice
1/2 teaspoon finely minced or pressed garlic
1/2 teaspoon honey
1/8 teaspoon salt
2 tablespoons vegetable oil
1/3 cup sliced California Almonds
1/3 cup chopped scallions

Directions

For chicken, season chicken with salt and pepper. Place in a large zippered plastic bag with olive oil, and marinate refrigerated for 1-24 hours.

Preheat grill or broiler, and cook chicken 3-4 minutes each side, or until cooked throughout. Sprinkle with lime juice and top with relish.

For relish, combine about half of raspberries with lime juice, garlic and 1 teaspoon honey in a small bowl, stirring well and mashing up raspberries so that mixture becomes saucy. Taste and add more honey if mixture is too tart. Add salt and whisk in vegetable oil. Gently stir in remaining raspberries, keeping them whole. Stir in almonds and scallions just before serving.

Almond Peanut Butter Squares

Ingredients

1 cup sugar
1/2 cup honey
1/2 cup light corn syrup
1 cup creamy peanut butter
1 teaspoon vanilla extract
2 1/2 cups whole unblanched almonds

Directions

Line a 9-in. square pan with foil and butter the foil; set aside. Butter the sides of a heavy saucepan; add the sugar, honey and corn syrup. Bring to a boil over medium heat, stirring constantly. Boil, without stirring, for 2 minutes. Remove from the heat; immediately stir in the peanut butter, vanilla and almonds. Pour into prepared pan. Let stand at room temperature until completely cool. Cut into squares. Individually wrap pieces in foil or waxed paper; twist ends.

Chocolate Almond Sheet Cake

Ingredients

3/4 cup butter or margarine
1 cup water
1/4 cup baking cocoa
2 1/2 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1/2 teaspoon salt
2 eggs
1/2 cup buttermilk
1 teaspoon vanilla extract
1 teaspoon almond extract
FROSTING:
1/2 cup butter or margarine
1/4 cup milk
3 cups confectioners' sugar
1/4 cup baking cocoa
1 teaspoon vanilla extract

Directions

In a saucepan over medium heat, bring butter, water and cocoa to boil. Remove from the heat and cool to room temperature. In a mixing bowl, combine the flour, sugar, baking soda and salt. Beat in cocoa mixture. Add eggs, buttermilk and extracts; mix well. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 375 degrees F for 20-22 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes.

Meanwhile, for frosting, place butter and milk in a saucepan. Cook and stir over medium heat until butter is melted. Remove from the heat; add remaining ingredients and beat well. Carefully spread over warm cake. Cool.

Maple Ricotta Parfait with Almonds and Plums

Ingredients

1 tablespoon butter
1/3 cup maple syrup, divided
6 black plums, pitted and sliced
1 1/4 cups part-skim ricotta
cheese
1/2 cup sliced California Almonds,
roasted*

Directions

Heat butter in a saute pan. Add 2 tablespoons maple syrup, and gently stir in plum slices. Cook on medium heat just until plums are soft and giving out some juice, but still holding their shape.

Meanwhile, stir together the remaining maple syrup and ricotta. Set aside.

Divide 1/2 cup prepared plum slices among 4 clear bowls or brandy glasses. Follow with a layer of ricotta mixture, then remaining plum slices, and then the remaining ricotta mixture. Drizzle with remaining maple syrup, and sprinkle with roasted almonds.

Apricot Almond Loaf

Ingredients

1 (15 ounce) can apricots, drained and rinsed
2 teaspoons almond extract
2 1/2 tablespoons butter, softened
1 teaspoon salt
1/4 cup sugar
3 1/2 cups bread flour
2 1/2 tablespoons vital wheat gluten
1 (.25 ounce) envelope rapid rise yeast
2/3 cup slivered almonds

Directions

Place ingredients (except the almonds) in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start.

If your machine has a Fruit setting, add the almonds at the signal, or about 5 minutes before the kneading cycle has finished.

Almond Kisses

Ingredients

2 cups almonds
2 egg whites
1 cup packed brown sugar
2 tablespoons sifted all-purpose flour

Directions

Preheat oven to 300 degrees F. Grease cookie sheets.

Chop almonds into 5 or 6 pieces each and set aside.

Separate eggs and whip egg whites until stiff. Fold in brown sugar, flour and almonds. Stir lightly.

Drop by teaspoonfuls onto cookie sheets and bake about 30 minutes.

Figs Stuffed with Almonds and Chips

Ingredients

6 fresh figs
2 tablespoons mini semi-sweet
chocolate chips
1/4 cup blanched slivered
almonds
1/2 fluid ounce orange liqueur

Directions

Preheat your oven to 350 degrees F (175 degrees C).

Cut each fig in half. (If you cannot find fresh figs and would like to use dried figs, cut a little opening in the top of the fig and make a pocket for the stuffing.)

In a small mixing bowl, combine chocolate chips, almonds, and wine. Spoon about 2 teaspoons of the stuffing mixture into each fig half.

Bake on a cookie sheet for 10 minutes.

Cinnamon Almond Butter

Ingredients

2 cups whole raw almonds
3 tablespoons white sugar
1 tablespoon brown sugar
1 tablespoon ground cinnamon
1/2 teaspoon salt, or more to taste

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Spread the almonds into a single layer on a baking sheet.

Roast the almonds in the preheated oven until dark brown, about 8 minutes. Be careful to not overcook. Allow to cool completely before proceeding.

Blend the almonds in a blender until thick and creamy, 8 to 10 minutes. The mixture will be very dry initially and then begin to clump. Scrape the sides of the blender with a rubber spatula as needed to keep the almonds blending. Add the white sugar, brown sugar, cinnamon, and salt; continue blending until completely smooth. Store in refrigerator.

Almond Sauce Chicken Breasts

Ingredients

4 skinless, boneless chicken breast halves
salt and pepper to taste
1 egg
1/2 cup water
2 cups finely chopped almonds
1/4 cup butter
3 tablespoons olive oil
1 pound fresh mushrooms
1 onion, sliced into rings
2 cloves garlic, crushed
1 cup heavy cream
1/4 cup almond paste
1/2 teaspoon freshly ground nutmeg

Directions

Pound chicken breasts to flatten; Season with salt and pepper to taste. In a small bowl, beat together egg and water to make egg wash. Place almond crumbs in a shallow dish or bowl; dip chicken in egg wash, then dredge in almonds.

Melt butter with olive oil in a medium skillet over medium high heat. Brown coated chicken quickly, then transfer to a 9x13 inch baking dish.

Preheat oven to 350 degrees F (175 degrees C).

In same skillet, brown the mushrooms and onions with the garlic. Mix together and spread mixture over the chicken.

In same skillet, combine the cream and almond paste and mix together; heat through, then stir in nutmeg. Pour sauce over chicken, mushrooms and onions.

Bake in preheated oven for 40 minutes, or until chicken is cooked through and no longer pink inside.

Chocolate Almond Pudding

Ingredients

1/2 cup sugar
1/3 cup baking cocoa
2 tablespoons cornstarch
2 cups milk
1 egg, beaten
1/4 teaspoon vanilla extract
1/8 teaspoon almond extract

Directions

In a medium saucepan, stir together the sugar, cocoa and cornstarch. Gradually whisk in milk and egg. Stirring constantly, bring to a boil over medium heat, and cook until thickened. Remove from heat, and quickly stir in the vanilla and almond extracts. Garnish as desired, and serve warm.

Almond Crescents II

Ingredients

1/2 cup shortening
1/2 cup butter
2/3 cup ground blanched almonds
1 2/3 cups all-purpose flour
1/4 teaspoon salt
1/2 teaspoon vanilla extract
1 cup confectioners' sugar
1 teaspoon ground cinnamon

Directions

Mix together shortening, butter and almonds. Sift in flour and salt. Add vanilla.

Chill dough until firm.

Preheat oven to 325 degrees F (170 degrees C).

Roll dough with hands into 3 inch lengths, pencil thick. Form into crescents on ungreased baking sheet. Bake until just slightly brown -- about 16 minutes. Cool on pan

While still slightly warm, carefully dip in a mixture of confectioner's sugar and cinnamon. These are extremely fragile cookies -- handle with care!

Browned Butter Vegetables with Almonds

Ingredients

1/2 cup butter
1 teaspoon garlic salt
1 teaspoon garlic pepper
2 tablespoons sliced almonds
2 tablespoons white wine
1 medium onion, chopped
1 medium red bell pepper,
chopped
2 cups chopped broccoli
2 cups chopped cauliflower

Directions

Melt butter in a skillet over medium-low heat. Season with garlic salt and garlic pepper. Mix in almonds and cook until golden brown. Stir in wine, onion, red bell pepper, broccoli and cauliflower. Cook 5 minutes, or until vegetables are tender.

Vanilla-Almond Fruit Tart

Ingredients

1/2 cup PLANTERS Sliced Almonds, toasted, divided
50 NILLA Wafers, finely crushed
6 tablespoons butter, melted
1 (3.4 ounce) package JELL-O Vanilla Flavor Instant Pudding
1 cup cold milk
1 cup thawed COOL WHIP Whipped Topping
1 cup mixed fresh fruit (blueberries, raspberries, blackberries, halved strawberries, sliced kiwi)

Directions

Reserve 1 Tbsp. nuts. Finely chop remaining nuts; mix with wafer crumbs and butter. Press onto bottom and up side of 9-inch tart pan or shallow pie plate.

Beat pudding mix and milk with whisk 2 min. Stir in COOL WHIP. Spoon into crust.

Refrigerate 3 hours or until firm. Top with fruit and reserved nuts just before serving.

Honey Crystal Almonds

Ingredients

2 cups whole natural California Almonds, roasted*
1/2 cup honey
2 tablespoons butter
1 cup turbinado sugar (Sugar in the Raw®)

Directions

Over medium heat in medium saucepan, heat honey and butter to boiling. Reduce heat to medium-low, simmer 2 minutes, stirring occasionally. Add almonds; simmer and stir 2 minutes.

Using slotted spoon, transfer almonds to baking sheet lined with parchment paper or sprayed with nonstick cooking spray; spread in single layer and cool slightly.

Toss almonds with sugar to coat using a medium plastic food storage bag.

Almond-Honey Wheat Bread

Ingredients

1 1/4 cups water (70 to 80 degrees F)
1/4 cup honey
2 tablespoons butter or margarine, softened
2 teaspoons salt
2 cups bread flour
2 cups whole wheat flour
2/3 cup slivered almonds, toasted
3 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Almond Orange Pithiviers

Ingredients

1 cup sliced blanched almonds
1/3 cup granulated sugar
4 tablespoons unsalted butter,
softened
2 eggs
1 tablespoon grated orange zest
1 teaspoon vanilla extract
1 (17.3 ounce) package
Pepperidge Farm® Puff Pastry
Sheets
1 teaspoon water
confectioners' sugar

Directions

Thaw the pastry sheets at room temperature for 40 minutes or until they're easy to handle. Heat the oven to 375 degrees F. Line a baking sheet with parchment paper.

Place the almonds, sugar, butter, 1 egg, orange zest and vanilla extract into a food processor. Cover and blend until the almond mixture is a smooth paste.

Unfold 1 pastry sheet on a lightly floured surface. Roll the pastry sheet into an 11-inch square. Cut the pastry into a 10-inch circle using a 10-inch cake pan. Repeat with the remaining pastry sheet.

Place 1 pastry circle onto the baking sheet. Spread the almond mixture on the pastry circle to within 1-inch of the edge. Beat the remaining egg and the water in a small bowl with a fork or whisk. Brush the edge of the pastry circle with the egg mixture. Place the remaining pastry circle on top of the almond mixture. Crimp the edges of the circles together with a fork.

Bake for 25 minutes or until the pastry is golden. Sprinkle with the confectioners' sugar.

Cherry Almond Coffeecake

Ingredients

1 cup sour cream
1/4 cup water
3 eggs
1 (18.25 ounce) package white cake mix
1 (21 ounce) can cherry pie filling
1/4 cup sliced almonds
1 1/2 cups confectioners' sugar
2 tablespoons milk
1 dash vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease and flour one 15 1/2x 10 1/2 inch jelly roll pan.

Mix sour cream, water and eggs. Stir in cake mix until moistened. You will notice the batter will be lumpy. Spread into pan. Drop pie filling by large spoonfuls onto batter.

Bake at 350 degrees F (175 degrees C) for 25 minutes or until cake tests done. Sprinkle cake with almonds and drizzle with glaze.

To Make Glaze: Mix confectioner's sugar, milk and vegetable oil. Stir in a few extra drops of milk if necessary. Stir until mixture is smooth and of a desired consistency. Drizzle over still warm cake.

Broccoli With Lemon Almond Butter

Ingredients

1 head fresh broccoli, cut into florets
1/4 cup butter, melted
2 tablespoons lemon juice
1 teaspoon lemon zest
1/4 cup blanched slivered almonds

Directions

Steam or boil broccoli until tender, approximately 4 to 8 minutes. Drain.

In a small saucepan, melt butter over medium low heat. Remove from heat. Stir in lemon juice, lemon zest, and almonds. Pour over hot broccoli, and serve.

Mushroom Almond Chicken

Ingredients

4 ounces fresh mushrooms, sliced
1 garlic clove, minced
1 tablespoon butter or margarine
1/2 teaspoon lemon-pepper seasoning
1/4 teaspoon cayenne pepper
1 (3 pound) broiler-fryer, skinned and cut up
3 eggs, lightly beaten
1/4 cup buttermilk
1/4 teaspoon salt
1 1/2 cups Italian-style bread crumbs
1/2 cup chopped almonds
1 1/2 teaspoons dried basil
1/2 teaspoon dried oregano
1 cup shredded Monterey Jack cheese

Directions

In a skillet, saute mushrooms and garlic in butter; set aside. Combine lemon and cayenne peppers; sprinkle over the chicken and let stand for 10 minutes. In a shallow bowl, combine eggs, buttermilk and salt. In another bowl, mix the bread crumbs, almonds, basil and oregano. Dip chicken in buttermilk mixture, then in crumb mixture, coating well. Place in a 13-in. x 9-in. x 2-in. baking pan; sprinkle with mushroom mixture. Cover and bake at 350 degrees F for 50 minutes. Uncover and bake 20 minutes longer. If desired, sprinkle with cheese and let stand for 5 minutes.

Sweet and Spicy Almonds

Ingredients

1/4 cup white sugar
1 1/2 teaspoons kosher salt
1 teaspoon cayenne pepper

2 1/2 cups whole almonds

1 tablespoon water
1 tablespoon honey
1 teaspoon olive oil

Directions

Preheat an oven to 350 degrees F (175 degrees C). Spread the almonds onto a baking sheet, and toast until the nuts start to turn golden brown and become fragrant, about 10 minutes. Watch the nuts carefully as they bake: they burn quickly.

Stir together the sugar, salt, and cayenne pepper in a mixing bowl; set aside.

Stir together the water, honey, and olive oil in a large skillet over medium heat. Once the mixture begins to bubble, stir in the toasted almonds until evenly moistened. Pour the almonds into the sugar and spice mixture, and toss until evenly coated. Spread onto baking sheets in a single layer, and cool to room temperature.

Almond Apricot Coffee Cake

Ingredients

1 cup butter or margarine,
softened
2 cups sugar
3 eggs
1 teaspoon almond extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup sour cream
3/4 cup slivered almonds, divided
1 (12 ounce) jar apricot preserves,
divided

Directions

In a mixing bowl, cream butter. Gradually beat in sugar until light and fluffy, about 5-7 minutes. Add eggs, one at a time, beating well after each addition. Stir in almond extract. Combine dry ingredients; add to the creamed mixture alternately with sour cream. Beat on low just until blended. Spread half of the batter in a greased and floured 12-cup fluted tube pan. Sprinkle with half of the almonds. Spread half of the preserves to within 1/2 in of the edges. Cover with remaining batter. Spoon remaining preserves over batter to within 1/2 in of edges. Sprinkle with remaining almonds. Bake at 350 degrees F for 55-60 minutes or until toothpick inserted near the center comes out clean. Cool in pan for 15 minutes. Carefully invert onto a serving platter.

Cream of Almond Soup

Ingredients

2 tablespoons butter
1 clove garlic, peeled and crushed
1 large stalk celery, thinly sliced
3 cups chicken or vegetable broth
2/3 cup ground almonds
1/8 teaspoon ground mace
1 cup heavy cream
salt to taste
2 tablespoons toasted slivered almonds

Directions

Melt butter in a saucepan over medium heat. Add garlic and celery; cook and stir until softened, 4 to 5 minutes. Pour in chicken broth, increase heat to medium-high, and bring to a simmer. Stir in almond butter until dissolved and season with mace. Reduce heat to medium-low, cover, and simmer until the celery is tender, 30 to 40 minutes.

Once the celery is tender, turn off heat, and allow the soup to stand covered for 1 hour.

Carefully puree the warm soup until smooth using a blender or immersion blender; pour through a sieve into a clean saucepan. Stir in cream and place over medium-low heat. Heat until hot, being careful not to bring to a boil or else the cream will curdle. Season with salt to taste; serve garnished with toasted slivered almonds.

Almond Chocolate Coconut Cups

Ingredients

1 (18.25 ounce) package
chocolate fudge cake mix
1 egg
1/2 cup margarine, melted
3/4 cup all-purpose flour

1/2 cup white sugar
1/2 cup evaporated milk
14 large marshmallows
7 ounces flaked coconut

1/4 cup evaporated milk
3/4 cup semisweet chocolate
chips
2 tablespoons margarine
1/2 cup sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease mini-muffin tins.

In a bowl, combine cake mix, egg, 1/2 cup melted margarine and flour until well blended. Roll into 1 inch balls and place in prepared mini-muffin pans. Press into bottom and up sides of muffin cups.

Bake in preheated oven 10 minutes, until set.

While cups are baking, combine 1/2 cup sugar and 1/2 cup evaporated milk in microwave-safe bowl. Microwave on high 2 minutes, until mixture comes to a boil. Stir in marshmallows until melted. Stir in coconut until well combined. Spoon into baked shells while mixture is still warm.

In a microwave-safe bowl, combine 1/4 cup evaporated milk, chocolate chips and 2 tablespoons margarine. Microwave on high 1 minute, remove from oven and stir until chocolate is melted and mixture is smooth. Stir in almonds until well coated. Spoon over coconut mixture and spread to cover. Cool completely before removing from pans. Store in refrigerator or freezer.

Almond Potato Puff

Ingredients

1 1/2 pounds potatoes, peeled and quartered
1 small onion, chopped
2 tablespoons butter or margarine
2 eggs
3/4 cup whipping cream, warmed
1/2 cup ground almonds
1/2 teaspoon salt
1 dash ground nutmeg
1/2 cup shredded Cheddar cheese
1/4 cup slivered almonds

Directions

Cook potatoes in boiling water until tender, about 15 minutes; drain and place in a mixing bowl. In a skillet, saute onion in butter until tender; add to potatoes. On low speed, beat in eggs, one at a time, until smooth. Beat in cream (the mixture will be thin). Add the ground almonds, salt and nutmeg. Spoon into a greased 1-1/2-qt. baking dish. Sprinkle with the cheese and slivered almonds. Bake, uncovered, at 400 degrees F for 20 minutes.

Almond Pound Cake

Ingredients

1 cup butter, softened
2 cups white sugar
6 eggs, room temperature
1 3/4 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons almond extract
8 ounces almond paste
1 cup confectioners' sugar
4 tablespoons milk
1/2 cup blanched almonds
4 drops red food coloring
4 drops green food coloring

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, cream butter and sugar together until well mixed with an electric mixer. Add eggs, one at a time, and beat until mixture is light and fluffy. Blend in flour and salt. Mix in almond extract. Turn batter into prepared pan.

Bake for 60 minutes, or until a toothpick when inserted in the center of the cake comes out clean. Cool in pan for 10 minutes. Remove from pan, and transfer to a wire rack to continue cooling.

Break off tablespoon-sized pieces of the almond paste, and shape into holly leaves. Using the tip of a knife, score the shaped holly leaf to resemble veins in the leaves. Mix green food coloring with a small amount of water and brush the holly leaves, repeating until desired color is reached. Set aside on waxed paper. Break off 2 tablespoons of almond paste, and knead in several drops of red food coloring. When color of almond paste is a bright red, break off smaller pieces. Roll into balls to resemble holly berries. Place on waxed paper.

In a small bowl, combine 1 cup confectioners' sugar and milk. Mix until smooth. When the cake has cooled, drizzle with the confectioners' sugar glaze. Top with blanched almonds, and garnish with the marzipan holly leaves and berries.

Chocolate Almond Marble Cheesecake

Ingredients

3 cups chocolate cookie crumbs
1/2 cup finely chopped almonds
1/4 cup white sugar
1/2 cup butter, melted

3 (1 ounce) squares bittersweet chocolate
2 (8 ounce) packages cream cheese, softened
1 cup white sugar
3 eggs
1 teaspoon almond extract
1 (16 ounce) container sour cream, room temperature

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine cookie crumbs, almonds, 1/4 cup sugar and melted butter. Mix well. Press into the bottom and halfway up the sides of a 10 inch springform pan.

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, beat the cream cheese and 1 cup sugar until smooth. Beat in the eggs one at a time. Fold in the almond extract and sour cream. Pour 1 1/2 cups of the filling into a smaller bowl. Stir the melted chocolate into the smaller bowl, then fold loosely back into plain filling. Pour into crust. With the tip of a knife, swirl the filling to create a marbled effect.

Bake in the preheated oven for 40 minutes. Turn off oven and let cake cool in oven for 1 hour, with the door closed. Cool at room temperature, then refrigerate overnight.

Ghirardelli® Chocolate-Almond Berry Bark

Ingredients

1/2 cup chopped almonds
2 cups Ghirardelli Milk Chocolate Chips
1 tablespoon solid vegetable shortening
1 cup cranberries

Directions

Line a 9 by 13-inch baking pan with parchment paper. Set aside.

In a small skillet, toast the almonds over medium heat, stirring occasionally to promote even cooking, just until golden, about 2 to 3 minutes. Remove from the heat and set aside.

In the top of a double boiler or in a heatproof bowl over barely simmering water, melt the chocolate chips and shortening, stirring until smooth. Remove from the heat and stir in 1/4 cup of the toasted nuts and 1/2 cup of the cranberries. Spread the mixture in the prepared pan, and sprinkle with remaining 1/4 cup nuts and 1/2 cup cranberries. Chill in the refrigerator for at least 30 minutes, or until solid. Break into small pieces to serve.

Apple Almond Crunch Salad

Ingredients

1 (10 ounce) package mixed salad greens
1/2 cup slivered almonds
1/2 cup crumbled feta cheese
1 cup tart apple, cored and chopped
1/4 cup sliced red onion
1/4 cup golden raisins
1 cup raspberry vinaigrette salad dressing

Directions

In a large salad bowl, combine the salad greens, almonds, feta cheese, apple, red onion and raisins. Toss to blend. Apply salad dressing to individual servings.

Italian Almond Cookies I

Ingredients

2 2/3 cups all-purpose flour
1 cup ground almonds
1 pinch salt
1 cup shortening
1 cup white sugar
2 tablespoons fresh lemon juice
1 tablespoon brandy
1 teaspoon lemon zest

Directions

Preheat oven to 350 degrees. Lightly grease a 9 inch square baking pan.

Combine flour, almonds, and salt. Set aside.

In a large bowl, cream vegetable shortening and sugar. Beat in lemon juice and brandy. Beat in lemon zest. Gradually blend in dry ingredients. Spread mixture evenly in prepared baking pan. DO NOT press down on the mixture.

Bake for 50 to 60 minutes, until lightly colored on top. Cool in pan on a wire rack before cutting into large or small bars.

Tahini Almond Cherry Cookies

Ingredients

1/2 cup butter, softened
1/2 cup roasted tahini
3/4 cup brown sugar
3/4 cup turbinado sugar
1/2 cup almond paste
1 egg
2 teaspoons vanilla extract
2 tablespoons orange juice
1 1/2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1/2 cup almond meal
1/2 teaspoon ground cinnamon
1/2 cup multigrain flake cereal
2/3 cup dried sour cherries
3 tablespoons turbinado sugar

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets, or line with parchment paper.

In a large bowl, cream together the butter, tahini, brown sugar, 3/4 cup of turbinado sugar, and almond paste until smooth. Mix in the egg, vanilla and orange juice. Combine the flour, baking powder, salt, almond meal, and cinnamon; stir into the batter until well blended. Mix in the cereal and sour cherries.

Drop dough by heaping spoonfuls onto the prepared cookie sheets. Sprinkle the remaining 3 tablespoons of turbinado sugar over the tops.

Bake for 8 to 10 minutes in the preheated oven, until golden at the edges. Cool for a few minutes on the cookie sheets, then transfer to wire racks to cool completely.

Green Beans With Mustard Cream Sauce and

Ingredients

4 tablespoons butter
1 (16 ounce) package frozen pearl onions or small whole white onions
2 pounds green beans, trimmed and snapped into 2-inch pieces
Salt
1 1/2 cups milk
1/2 cup chicken broth
1/4 cup Dijon mustard
3 tablespoons flour
Freshly ground black pepper
1/2 cup slivered almonds, toasted until fragrant in a 325-degree oven (10 minutes or less)

Directions

Heat 2 Tbs. of butter in a large, deep skillet over medium-high heat. Add onions; saute, shaking pan occasionally, until golden brown, 5 to 7 minutes.

Dump onions onto a large cookie sheet. Add green beans, 3/4 cup water and a scant teaspoon salt to the unwashed skillet. Turn heat to high; cover and cook until wisps of steam escape around the lid. Set timer for 5 minutes; cook until bright green but tender.

Drain beans; transfer to cookie sheet with onions and spread out to cool. (Cooled vegetables can be covered loosely with plastic wrap and set aside at room temperature up to 4 hours ahead.)

Microwave milk, chicken broth and mustard in a 1-quart Pyrex-type measuring cup until steamy. Heat remaining 2 Tbs. of butter in the skillet. Whisk in flour, then hot milk mixture, until smooth and simmering. (Sauce can be made up to 4 hours ahead: Cover surface directly with plastic wrap, to prevent a skin from forming, and refrigerate; return to a simmer before proceeding.)

Add beans and onions; simmer until sauce is thick enough to cling, about 5 minutes. Season with salt and pepper to taste. Transfer to a serving bowl, sprinkle with toasted almonds and serve immediately.

Toasted Almond Chicken Rolls

Ingredients

4 skinless, boneless chicken breast halves
3 tablespoons butter
1 cup sliced almonds
1 cup grated Parmesan cheese
2 cups baby spinach leaves
1/3 cup bottled red wine vinaigrette

Directions

Preheat an oven to 350 degrees F (175 degrees C). Place the chicken breasts between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound the breasts with the smooth side of a meat mallet to a thickness of 1/4 inch; set aside.

Melt the butter in a skillet over medium heat. Stir in the almonds, and cook until dark, golden-brown, about 10 minutes. Set aside until cool enough to handle.

Lay the chicken breasts out onto your work surface and evenly divide the toasted almonds among them. Sprinkle with the Parmesan cheese, then arrange the spinach leaves over top. Roll each chicken breast into a log and secure with toothpicks. Pour half of the vinaigrette into a 7x11-inch baking dish. Place the chicken rolls into the baking dish seam-side-down. Pour the remaining vinaigrette over the rolls.

Cook the chicken breasts until no longer pink in the center and the juices run clear, about 45 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Let the breasts rest 5 to 10 minutes before serving.

Chocolate Almond Pinecones

Ingredients

7 ounces almond paste
4 ounces sliced almonds
1 1/4 cups semisweet chocolate chips
1 tablespoon shortening

Directions

Divide almond paste into six equal portions. Form each into a cone shape, about 1-1/2 in. tall and 1 in. in diameter. Beginning at the base, insert pointed end of almonds into paste to resemble a pinecone.

In a microwave-safe bowl, melt chocolate chips and shortening; stir until smooth. Insert a toothpick into bottom of each cone. Holding over bowl, spoon melted chocolate over almonds (if needed, use another toothpick to spread the chocolate to completely cover almonds). Place on a wire rack over waxed paper; let stand until firm.

Chocolate Almond Treats

Ingredients

1/2 cup unsalted butter
1 cup packed brown sugar
2 tablespoons light corn syrup
1 teaspoon vanilla extract
2 cups chocolate flavored crispy rice cereal
1 cup milk chocolate chips
3/4 cup almonds

Directions

Heat oven to 350 degrees F. Line an 8 inch, square baking pan with heavy-duty foil, folding the foil over the edges of the pan.

Put butter in pan and melt in oven. Add brown sugar, corn syrup and vanilla; stir to mix.

Add cereal and stir with a spoon, then mix with fingers until thoroughly coated. Place waxed paper on top and press down gently but firmly.

Bake for 25 minutes until entire surface is bubbly. Sprinkle with chocolate chips and let stand for chips to soften.

Spread chips, then sprinkle with almonds, pressing gently into chocolate. Let cool until just warm, then refrigerate at least 1 hour or overnight before cutting.

Using foil as a lifter, remove from pan and, without inverting (almond would peel off), peel off foil. Cut into bars. Store in refrigerator.

Almond Spice Sandwich

Ingredients

1/2 cup almond butter
1 tablespoon honey
1 teaspoon ground cinnamon
4 tablespoons sliced almonds
4 tablespoons raisins
8 slices whole-grain bread

Directions

In a small bowl, mix together almond butter, honey and cinnamon.

Spread about 2 tablespoons of almond butter mixture evenly over one slice of bread. Sprinkle one tablespoon each sliced almonds and raisins over the almond butter, and top with another slice of bread. Repeat with remaining ingredients.

Marion's Santa Fe Almond Slaw

Ingredients

1/2 head cabbage, coarsely chopped
4 green onions, chopped
1/2 cup finely chopped cilantro
1 large tomato, diced
1/2 cup sesame oil
1 teaspoon coarsely ground black pepper
1/3 teaspoon crumbled dried red chile pepper
1/2 cup imitation bacon bits
1 cup slivered almonds

Directions

In a large bowl, mix the cabbage, green onions, cilantro, and tomato.

In a skillet over medium heat, cook and stir the sesame oil, black pepper, and chili pepper until heated through. Mix in the bacon bits and almonds. Cook and stir about 5 minutes, until almonds are lightly browned. Remove from heat, and toss with the cabbage mixture. Serve immediately.

Cherry Almond Pull-Apart Bread

Ingredients

6 tablespoons butter, melted and divided
1/2 cup sugar
3 teaspoons ground cinnamon
20 frozen dinner rolls
1/2 cup sliced almonds, toasted
1/2 cup candied cherries, halved
1/3 cup corn syrup

Directions

Place 3 tablespoons butter in a small bowl. In another bowl, combine the sugar and cinnamon. Dip 10 frozen dough rolls in butter, then roll in cinnamon-sugar. Place in a greased 10-in. fluted tube pan. Sprinkle with half of the almonds and cherries.

Repeat with remaining rolls, almonds and cherries. Combine corn syrup and remaining butter; pour over cherries. Cover and refrigerate overnight.

Remove from the refrigerator. Cover and let rise until almost doubled, about 2 hours. Bake at 350 degrees F for 30-35 minutes or until golden brown. Immediately invert onto a serving plate. Serve warm.

Glazed Pearl Onions With Raisins And Almonds

Ingredients

2 pounds pearl onions
1 cup dry sherry
1/2 cup raisins
1/4 cup honey
1/4 cup water
2 tablespoons butter
1 teaspoon chopped fresh thyme
2/3 cup toasted slivered almonds
4 teaspoons red wine vinegar
salt to taste
ground black pepper to taste

Directions

Bring a pot of salted water to a boil. Add onions, and cook 3 minutes to loosen skins. Drain, and cool slightly. Cut root ends from onions. Squeeze onions at stem end (onions will slip out of skins).

Combine pearl onions, sherry, raisins, honey, water, butter or margarine, and thyme in a heavy large skillet. Bring to a boil over medium-high heat. Reduce heat to very low, and cover. Simmer until liquid evaporates and onions begin to caramelize, stirring often, about 45 minutes. Season with salt and pepper. Remove from heat. Can be prepared 6 hours ahead. Let stand at room temperature. Warm over low heat before continuing.

Stir almonds and vinegar into onions. Add a few teaspoons of water if mixture is too dry. Serve warm.

Andi's Apricot Almond Chicken

Ingredients

4 skinless, boneless chicken breast halves
salt to taste
1 (16 ounce) can apricot halves
1/2 cup orange juice
2 tablespoons lite soy sauce
1 teaspoon sesame oil
3/4 cup all-purpose flour
1/2 teaspoon cayenne pepper
vegetable oil
1 shallot, minced
1 garlic clove, minced
2 tablespoons all-purpose flour
sliced almonds for garnish

Directions

Place chicken between plastic wrap, and gently pound with a mallet to 1/2" thickness. Season with salt, and set aside. Strain apricot liquid into a small bowl and stir in orange juice, soy sauce, and sesame oil. Coarsely chop apricots and set aside. Place flour and cayenne pepper in a resealable plastic bag, and shake to combine. Add chicken breasts in batches, tossing to coat and dusting off excess flour.

Heat oil in a large skillet over medium high heat. Cook chicken, turning once, until no longer pink in center and juices run clear. Transfer to a paper towel-lined dish. Cook and stir shallot and garlic in the same pan until translucent, being careful not to burn the garlic and adding more oil if needed. Stir in orange juice mixture and chopped apricots. Bring to a boil, reduce heat, and simmer for 5 minutes.

In a small bowl, whisk together 1/4 cup simmering liquid and 2 tablespoons flour until well blended and no lumps of flour remain. Slowly stir back into skillet to thicken, repeating if necessary for desired consistency. Return chicken to skillet, spooning with sauce, until warmed through. Garnish with almonds, if desired.

Almond Jelly

Ingredients

1 cup water
2 (.25 ounce) envelopes
unflavored gelatin powder
1 cup water
2 cups milk
3/4 cup sugar
1 1/2 teaspoons almond extract

Directions

Pour 1 cup water in a bowl; sprinkle the gelatin over the water; stir until the gelatin is partially dissolved. Set aside.

Bring 1 cup water to a boil in a large saucepan. Reduce heat to medium-low and slowly pour in the gelatin mixture. Add the milk, sugar, and almond extract; stir until the sugar and gelatin are completely dissolved; pour mixture into a large, shallow container. Refrigerate until firm, 3 to 4 hours. Cut into small squares to serve.

Orange Almond Biscotti I

Ingredients

1 cup white sugar
1/2 cup butter, softened
1 tablespoon orange zest
(optional)
2 eggs
3 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/3 cup blanched slivered
almonds

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat sugar, butter or margarine, orange peel and eggs in large bowl. Stir in flour, baking powder, salt and almonds.

Shape half of dough at a time into rectangle, 10 x 3 inches, on ungreased cookie sheet. Bake about 20 minutes or until toothpick inserted in center comes out clean. Cool on cookie sheet for 15 minutes.

Cut crosswise into 1/2 inch slices. Place slices cut sides down on cookie sheet. Bake about 15 minutes or until crisp and light brown. Remove from cookie sheet. Cool on wire rack.

Almond Icebox Cookies

Ingredients

1 1/2 cups butter, softened
1 cup sugar
1 cup packed brown sugar
3 eggs
4 cups all-purpose flour
1 tablespoon ground cinnamon
1 teaspoon baking soda
1/2 cup finely chopped almonds
2 (2.45 ounce) packages whole unblanched almonds

Directions

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Combine flour, cinnamon and baking soda; gradually add to the creamed mixture. Fold in chopped almonds. Shape into two 15-in. rolls; wrap each in plastic wrap.

Refrigerate for 2 hours or overnight. Unwrap and cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets; top each with a whole almond. Bake at 375 degrees F for 8-10 minutes or until edges begin to brown. Remove to wire racks to cool.

Almond-Stuffed Pears

Ingredients

6 medium pears, peeled, halved,
and cored
1 1/2 cups water
1/3 cup white grape juice
1/2 cup finely chopped toasted
almonds
2 tablespoons brown sugar
1/8 teaspoon almond extract

Directions

Place pears, cut side down, in an ungreased 13-in. x 9-in. x 2-in baking dish. Combine water and grape juice; pour over pears. Cover and bake at 350 degrees F for 35-45 minutes or until tender. Turn the pears over. Combine almonds, sugar and extract; mix well. Spoon into pear cavities. Bake, uncovered, for 5 minutes. Serve warm.

Almond Spinach Salad

Ingredients

1 tablespoon Dijon-style mustard
1/2 teaspoon finely minced garlic
1 teaspoon sugar
2 tablespoons freshly squeezed lemon juice
1 teaspoon white wine vinegar
1/2 cup extra-virgin olive oil
1 (5 ounce) bag baby spinach
1/2 cup dried cranberries
4 ounces fresh goat cheese, crumbled
CANDIED ALMONDS
1/2 cup sugar
2 tablespoons water
1 drop freshly squeezed lemon juice
3/4 cup roughly chopped or slivered California Almonds

Directions

For vinaigrette, stir together mustard, garlic, sugar, lemon juice and vinegar in a medium bowl. Gradually whisk in olive oil until mixture is smooth and glossy.

For candied almonds, preheat oven to 250 degrees F. Place a sheet of well-oiled foil on countertop. Place sugar in a very clean medium saucepan and cover with 2 tablespoons water and lemon juice. Place almonds on a baking sheet and place in oven. Bring sugar and water to a boil, and boil until sugar turns deep golden brown, swirling occasionally to ensure even color. Stir in warm almonds, and immediately spread coated almonds onto prepared foil. (Take care not to touch them--caramelized sugar is extremely hot.) Cool completely, then chop roughly or break into small pieces.

To assemble salad, place spinach, candied almonds, cranberries and goat cheese in a large bowl. Toss lightly with dressing and serve immediately.

Elegant Fig Appetizers with Goat Cheese and

Ingredients

12 fresh figs, halved
4 ounces herbed goat cheese
(chevre)
24 almonds
1 tablespoon honey
2 teaspoons balsamic vinegar

Directions

Preheat the oven broiler for high heat.

Place the fig halves, cut side up, on a baking sheet. Top each half with about 1/2 teaspoon goat cheese. Place one almond on each, press to push the cheese slightly into each fig.

Broil the figs in the preheated oven until the cheese is soft and the almonds are turning a rich shade of brown, 2 to 3 minutes. Remove from the broiler and let cool for 5 minutes. Arrange the figs on a serving platter and drizzle with honey and balsamic vinegar. Serve warm.

Almond Bark Drop Cookies

Ingredients

2 pounds white confectioners' coating
1 cup peanut butter
2 cups dry-roasted peanuts
3 cups crisp rice cereal
2 cups miniature marshmallows

Directions

In a microwave oven or over a double boiler, melt the white confectioners' coating, stirring frequently until smooth. Remove from heat. Stir in peanut butter until well blended. Fold in the peanuts, crisp rice cereal and marshmallows. Drop by heaping spoonfuls onto waxed paper lined baking sheets.

Chill until set. Store in refrigerator.

Quaresimali (Lenten Almond Biscuits)

Ingredients

3 cups almonds
1 cup white sugar
2 cups all-purpose flour
1 cup packed brown sugar
1 teaspoon ground cinnamon
1 teaspoon baking powder
3 tablespoons unsalted butter
3 eggs
2 tablespoons milk

Directions

Pre-heat oven to 375 degrees F (190 degrees C).

Toast almonds in jelly roll pan for 10 minutes. Let cool. Grind finely 1/4 of the almonds, mix with 1/4 cup of the granulated sugar and set aside.

Grind coarsely the remaining 3/4 almonds and set aside. In a large bowl stir together flour, remaining 3/4 cup sugar, brown sugar, cinnamon and baking powder. Add the butter and stir until all ingredients are combined.

Stir in coarsely ground almonds and the 2 of the eggs, then knead the dough in the bowl until all ingredients are combined. Divide dough in half.

Form each half into a rectangle 15 X 4 inches. Transfer rectangles to baking sheets which have been buttered and floured. Brush rectangles well with 1 egg combined with 2 tablespoons of milk. Sprinkle with reserved almond/sugar mixture. Bake them in the upper third of the oven (375 degrees F - 190 degrees C) for 20-25 minutes or until golden brown and skewer comes out clean. Cut rectangles crosswise into slices 3/4 inch thick. Let stand 15 minutes in the turned-off oven. Transfer to racks and let cool thoroughly. Store airtight.

Apple Almond Pilaf

Ingredients

2 teaspoons margarine
1/4 cup sliced blanched almonds
2 pitted prunes, cut into strips
2 tablespoons raisins
4 slices dried apple, halved
1 1/2 cups water
1/2 cup uncooked long grain rice
2 teaspoons honey

Directions

Melt margarine in a nonstick saucepan. Add almonds; cook and stir over medium heat until lightly browned. Stir in prunes, raisins and apple slices; cook and stir for 1 minute. Add remaining ingredients; bring to a boil. Reduce heat; cover and simmer until rice is tender, about 20 minutes.

Almond Paste

Ingredients

1 pound blanched almonds
1 (16 ounce) package
confectioners' sugar
3 egg whites
1 teaspoon almond extract

Directions

Grind almonds in a blender. Thoroughly mix in confectioners sugar. Beat egg whites slightly, then stir into the almond mixture. Add almond extract, using your hands to blend the heavy mixture.

Dutch Almond Boterkoek

Ingredients

1 cup butter
1 1/4 cups packed brown sugar
2 cups all-purpose flour
1 teaspoon almond extract
1 egg
1/2 cup blanched slivered almonds

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease a 9 x 12 inch jelly roll pan . You can also use a 9 x13 inch rectangular baking pan.

Cream together the brown sugar and the butter or margarine. Add the almond extract.

Sift and add flour to the creamed sugar mixture. Mix well.

Separate the egg, and add the egg yolk to the dough. Mix again.

Press into the greased sponge roll tin, and glaze with the lightly-beaten egg white. Sprinkle with flaked or slivered almonds.

Bake approx 20 minutes. When cool, cut into bars.

Raspberry and Almond Shortbread Thumbprints

Ingredients

1 cup butter, softened
2/3 cup white sugar
1/2 teaspoon almond extract
2 cups all-purpose flour
1/2 cup seedless raspberry jam

1/2 cup confectioners' sugar
3/4 teaspoon almond extract
1 teaspoon milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together butter and white sugar until smooth. Mix in 1/2 teaspoon almond extract. Mix in flour until dough comes together. Roll dough into 1 1/2 inch balls, and place on ungreased cookie sheets. Make a small hole in the center of each ball, using your thumb and finger, and fill the hole with preserves.

Bake for 14 to 18 minutes in preheated oven, or until lightly browned. Let cool 1 minute on the cookie sheet.

In a medium bowl, mix together the confectioners' sugar, 3/4 teaspoon almond extract, and milk until smooth. Drizzle lightly over warm cookies.

Dziriat (Algerian Almond Tarts)

Ingredients

Sugar Syrup

1 cup white sugar
1 cup water
1 teaspoon fresh lemon juice
2 tablespoons orange flower water

Dough

2 cups all-purpose flour
2 tablespoons vegetable oil
1 egg
1/2 teaspoon fresh lemon juice
1 pinch salt
1 tablespoon orange flower water

Filling

4 cups raw almonds
1 cup sugar
3 eggs
1/2 teaspoon baking powder
1 teaspoon vanilla powder
1 lemon, zested
2 tablespoons orange flower water

cornstarch, for rolling out the dough

pine nuts, for decoration

Directions

Prepare the almonds the day before. Bring 6 cups of water to a boil. Remove from heat, and add the almonds. Let the almonds soak in water for about 5 minutes, then drain and peel. Spread the almonds on baking sheets, and bake at 200 degrees F (95 degrees C) until completely dry and toasted. This takes several hours, and needs to be prepared ahead. Be careful not to burn the nuts, as this will give a bitter taste to the filling.

Combine 1 cup sugar and 1 cup water in a saucepan, and bring to a boil. Add 1 teaspoon lemon juice, reduce heat to low, and let it simmer until syrupy, about 30 to 40 minutes. Stir in orange blossom water, and remove from heat. Set sugar syrup aside.

Combine flour and salt in a large mixing bowl. Make a hole in the center, and pour oil, egg, 1/2 teaspoon lemon juice, and 1 tablespoon orange blossom water into the center. Mix with fingers until the dough resembles coarse crumbs. Gradually sprinkle with warm water while mixing until the dough becomes soft and pliable. Divide into 4 equal portions. Cover dough with a wet cloth, and set aside.

In a food processor, finely grind the almonds. Measure 3 cups of the finely ground almonds into a mixing bowl, and stir together with 1 cup sugar, baking powder, vanilla powder, lemon zest, and 2 tablespoons orange flower water. Mix in three eggs one at a time, stirring constantly; mix until you get a sticky, paste-like mixture.

Sprinkle cornstarch on the rolling surface to prevent sticking. Roll each portion of dough very thinly, 1 to 2 millimeters (1/16 inch). Cut the rolled dough into circles of about 10 centimeters (4 inches) in diameter each. Lightly wipe the surface of each circle with cornstarch, and fit into a tart mold, cornstarch side down to prevent sticking. Gently press the dough onto the sides and bottom of the mold, and trim extra dough from around the rim. Fill three quarters of each mold with the almond filling.

Bake on the top shelf at 350 degrees F (175 degrees C) for 20 to 25 minutes, or until the surface of the tart is golden and the dough is firm. Remove the tarts from the molds as soon as they come out of the oven. Dip each tart in the sugar syrup while still hot. Stick a pine nut into the middle of each tart for decoration. Place on a wire rack to drain.

Almond Coconut Brownies

Ingredients

1 1/2 cups butter (no substitutes)
4 (1 ounce) squares unsweetened chocolate
2 1/4 cups sugar
3 eggs, beaten
1 cup all-purpose flour
3/4 cup chopped slivered almonds
1 teaspoon vanilla extract

FILLING:
1 cup sugar
1 cup milk
24 large marshmallows
1 (14 ounce) package flaked coconut

TOPPING:
1 cup semisweet chocolate chips
3/4 cup sugar
1/4 cup butter (no substitutes)
1/4 cup milk
1/4 cup chopped slivered almonds, toasted

Directions

In a saucepan, over low heat, melt butter and chocolate; cool slightly. Add sugar. Stir in the eggs, flour, almonds and vanilla. Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30 minutes or until a toothpick inserted in the center comes out clean. Cool on a wire rack.

In a large saucepan, combine filling ingredients; bring to a boil. Pour over cooled brownies.

In another saucepan, combine chocolate chips, sugar, butter and milk; bring to a boil. Spoon over the filling. Sprinkle with almonds. Chill for 2 hours or until set. Store in the refrigerator.

Almond Ice

Ingredients

5 (.25 ounce) envelopes
unflavored gelatin
2 1/4 cups boiling water
4 teaspoons almond extract
4 cups cold water
1 1/3 cups white sugar
1 cup fresh strawberries, halved
1 cup seedless grapes
1 cup cubed cantaloupe

Directions

Soften gelatin in 1 cup cold water. Add 2 1/4 cups boiling water and sugar. Stir until thoroughly dissolved. Add 3 cups cold water and the almond extract. Mix well.

Pour gelatin mixture into a 9x13 inch pan and refrigerate for at least 4 hours. Cut into 1 inch squares and serve in a bowl with cut fruits.

Fresh Strawberry Almond Pie

Ingredients

1 1/2 cups crushed pecan shortbread cookies
1/4 cup blanched slivered almonds
1/3 cup butter, melted
6 cups fresh strawberries, hulled
1 cup white sugar
3 tablespoons cornstarch
1/3 cup water
1/4 teaspoon salt
1/2 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In small bowl, stir together all crust ingredients. Press on bottom and up sides of a 9-inch pie plate. Bake for 8 minutes. Cool completely.

Mash enough strawberries to equal 1 cup. In 2-quart saucepan, combine sugar and cornstarch. Stir in mashed berries and water. Cook over medium heat, stirring constantly, until mixture thickens and comes to a full boil (8 to 15 minutes). Boil 1 minute; remove from heat.

Stir in salt and almond extract; cool 10 minutes. Fill baked crust with remaining fresh strawberries; pour cooked mixture over fresh berries. Refrigerate at least 3 hours. Garnish with whipped cream and walnuts if desired.

Brandy Almond Cake

Ingredients

1 cup butter
1 1/2 cups white sugar
4 eggs, separated
3 cups self-rising flour
1 cup milk
1 teaspoon almond extract

2 cups water
1 cup white sugar
1/2 cup brandy
1 teaspoon vanilla extract

Directions

Preheat an oven to 300 degrees F (150 degrees C). Grease and flour an 8 inch round baking pan.

Beat the butter and 1 1/2 cups of sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature egg yolks one at a time, allowing each egg yolk to blend into the butter mixture before adding the next. Pour in the flour alternately with the milk, mixing until just incorporated. Stir in the almond extract. Beat egg whites until stiff peaks form in a large glass or metal mixing bowl. Lift your beater or whisk straight up: the egg whites should form a sharp peak that holds its shape. Fold the egg whites into the batter; mixing just enough to evenly combine. Pour the batter into prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 90 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack. Cut any excess cake so that it is flush with the sides of the pan.

Bring the water and 1 cup of sugar to a boil for 8 to 10 minutes. Reduce heat to a simmer, then add brandy and 1 teaspoon vanilla extract. Simmer for 2 to 3 minutes and remove from heat. Allow syrup to cool to room temperature. Prick holes in the cooled cake with a toothpick, then slowly saturate the cake with the brandy syrup.

Almond Cookies I

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1 egg
1 1/4 cups all-purpose flour
1/2 cup ground almonds
2 teaspoons amaretto liqueur

Directions

Preheat oven to 400 degrees F (200 degrees C).

In large bowl, cream together the butter and sugar. Beat in the egg, amaretto, and almonds. Gradually mix in the flour until well blended. Drop by teaspoonfuls 2 inches apart on ungreased cookie sheets.

Bake 5 to 8 minutes in the preheated oven, or until cookies are lightly colored.

Almond Crescents III

Ingredients

1 cup shortening
2 teaspoons vanilla extract
1/4 cup confectioners' sugar
1/4 teaspoon salt
1 tablespoon water
2 cups all-purpose flour
1 cup ground blanched almonds
1 cup semisweet chocolate chips

Directions

Mix together shortening and confectioner's sugar and water. Stir in flour, salt, vanilla and almonds. Mix well.

Form dough with hands into 3 inch lengths about pencil thin.

Bake on ungreased sheet in a preheated 300 degrees F oven (150 degrees C) for 20 minutes.

While cookies cool, melt chocolate chips in a double boiler or in a bowl in the microwave. When cookies are completely cool, dip one half in melted chocolate.

Figs and Toasted Almonds Brie

Ingredients

1/2 cup brown sugar
2 tablespoons water
6 fresh figs, stemmed and quartered
1 (14 ounce) round 4 1/4-inch diameter round Brie cheese
1/2 cup toasted almonds
1/2 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 C).

Heat brown sugar and water in a small saucepan over medium heat until sugar is completely dissolved. Add figs and vanilla, and cook until softened, about 10 minutes. Stir in almonds and vanilla. Place brie wheel in a baking dish, and pour fig mixture over the top.

Bake in the preheated oven for 10 to 15 minutes, or until softened but not melted. Serve with water crackers.

Almond and Soy Nut Power Bars

Ingredients

1 1/2 cups rolled oats
1 cup blanched almonds
1 cup walnuts
1/2 cup soy nuts
2 cups crispy brown rice cereal
2 cups nonfat dry milk powder
1/2 cup wheat germ
1/2 cup raisins
1/2 cup miniature semisweet chocolate chips
1/3 cup flax seed meal
1 tablespoon ground cinnamon
1/2 teaspoon salt

4 egg whites
3/4 cup canola oil (such as Smart Balance® Omega)
1 cup honey
2 teaspoons vanilla extract

Directions

Preheat an oven to 325 degrees F (165 degrees C). Line a baking sheet with aluminum foil and spray with cooking spray.

Place the oats, almonds, walnuts, and soy nuts into a food processor. Pulse until finely ground; pour into a large mixing bowl. Whisk in the brown rice cereal, dry milk, wheat germ, raisins, chocolate chips, flax, cinnamon, and salt; set aside.

Beat the egg whites until frothy in a small bowl; stir in the canola oil, honey, and vanilla extract and pour into the dry mixture. Stir until evenly moistened and press into the prepared pan.

Bake in the preheated oven until the mixture is hot, 15 to 20 minutes. Remove the power bar mixture by lifting the foil out of the pan. Allow to cool slightly; remove the foil and cut into bars while still warm. Allow to cool completely on a wire rack before serving. Store in airtight container, or freeze in plastic snack bags.

Couscous with Honeyed Almonds and Lemon

Ingredients

1/4 cup blanched slivered almonds
1 tablespoon honey
2 cups water
1 (8.8 ounce) package Israeli couscous
2 teaspoons lemon zest
salt to taste

Directions

Toast almonds in a skillet over medium heat until the nuts just began to brown. Stir in the honey making sure to coat the nuts. Spread the mixture on tin foil to cool; when the almonds have cooled completely break into small pieces.

Bring water to a boil in a 2 quart or larger sauce pan and stir in the couscous. Cover the pot and and simmer for 8 to 10 minutes, stirring occasionally until all the liquid has been absorbed. Remove from heat and stir in the almonds, lemon zest, and salt.

Almond Glazed Onions

Ingredients

1 1/2 pounds small boiling onions, trimmed
2 tablespoons butter
6 tablespoons white sugar
2 tablespoons water
1/3 cup slivered almonds

Directions

Place onions in a large saucepan with enough water to cover by 1 inch. Bring to boil; cook until onions are tender, 20 to 25 minutes. Drain; slip off skins.

Melt butter and sugar in a deep skillet over medium heat. Stir in water and skinned onions. Cook, stirring, until onions begin to color, about 10 minutes.

Sprinkle the almonds into the skillet. Cook and stir until onions are golden and almonds are lightly toasted, 4 to 5 additional minutes.

Barley Salad With Almonds And Apricots

Ingredients

1 1/2 cups pearl barley
4 1/2 cups water
1 tablespoon canola oil
1 red onion, thinly sliced
3/4 cup dried apricots, sliced
1/2 cup sliced almonds
2 tablespoons chopped fresh parsley
1 cup plain low-fat yogurt
2 tablespoons honey
1 lemon, juiced
1/2 teaspoon ground cinnamon
1/2 teaspoon ground turmeric
1/2 teaspoon salt
1 pinch ground nutmeg

Directions

Rinse barley in a fine sieve. Bring water to a boil in a heavy saucepan. Stir in the barley, and return to a boil. Cover, and reduce heat. Simmer until water is absorbed, about 45 to 50 minutes. Cool to room temperature.

Pour oil into a small skillet, and place over medium heat. Add onion, and saute until golden brown.

In a serving dish, combine barley, onion, apricots, almonds, and parsley. Toss.

In a small bowl, mix together yogurt, honey, lemon juice, cinnamon, turmeric, salt, and nutmeg. Pour over the barley mixture, and toss well to combine. Serve at room temperature.

Swedish Toscas (Swedish Almond Tarts)

Ingredients

6 tablespoons butter, room temperature
1/4 cup white sugar
1 cup all-purpose flour

1/3 cup slivered almonds
1/4 cup brown sugar
2 tablespoons butter
1 1/2 tablespoons cream
2 teaspoons all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the butter with the white sugar in a mixing bowl. Mix in 1 cup flour and stir to make a smooth dough. Divide the mixture by placing even amounts into the cups of a 12-cup muffin tin. Press the mixture into the bottom and up the sides of each cup.

To make the filling, mix the slivered almonds, brown sugar, and 2 tablespoons butter in a small pan. Stir in the cream, and 2 teaspoons flour. Cook and stir the mixture constantly over medium heat until it boils, about 10 minutes. Divide the mixture evenly between the prepared tart shells.

Bake in preheated oven until tops and crust edges are light brown, about 10 to 15 minutes. Remove from the oven, and cool 10 to 15 minutes before removing the tarts from the muffin pan. Cool completely on a rack.

Sesame-Almond Macaroons

Ingredients

5/8 cup sesame seeds
7 ounces almond paste, crumbled
1/2 cup white sugar
2 eggs

Directions

Preheat oven to 325 degrees F.

Sprinkle sesame seeds onto a large baking sheet and bake about 20 minutes or until light gold, stirring occasionally. Let cool.

Line cookie sheet with parchment paper.

With an electric mixer, beat almond paste and sugar until only very small pieces of the paste remain. Separate the eggs and add the egg whites and mix on high speed until mixture is smooth. Mix in sesame seeds.

Drop by rounded teaspoonfuls onto prepared cookie sheet, spacing 2 inches apart. Bake about 14 minutes or until cookies are puffed, pale golden and the edges begin to brown.

Transfer cookies on the parchment paper to a rack and cool completely. Carefully peel cookies from parchment paper.

Almond Tortoni

Ingredients

1 egg white
1/4 cup confectioners' sugar
1 cup heavy cream
1 teaspoon sherry wine or Marsala
1 teaspoon almond extract
1 cup almond macaroon crumbs
1/2 cup ground almonds
6 red maraschino cherries,
chopped
6 green maraschino cherries,
chopped
1/4 cup slivered almonds
4 maraschino cherries, halved for
garnish

Directions

In a small bowl, beat egg white until foamy. Gradually beat in sugar, and continue beating until thick and glossy; set aside.

Whip cream in a large bowl. Carefully fold in sherry, almond extract, macaroon crumbs, ground almonds, and chopped red and green cherries. Gently fold egg white into cream mixture.

Spoon into 8 paper baking cups placed in medium size muffin tray. Sprinkle with slivered almonds. Cover muffin tray with clear plastic wrap, then wrap with aluminum foil. Freeze overnight.

To serve: Let sit for 5 minutes at room temperature, then garnish with maraschino cherry halves.

Almond Butter Cookies

Ingredients

1/2 cup butter (no substitutes),
softened
1/2 cup shortening
6 ounces almond paste
1 1/3 cups sugar
1 egg
2 cups all-purpose flour
1 teaspoon baking soda

Directions

In a mixing bowl, cream butter, shortening, almond paste and sugar. Beat in egg. Combine flour and baking soda; gradually add to the creamed mixture. Roll into 1/4-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 400 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Blueberry Almond Cookies

Ingredients

1 1/2 cups white sugar
1 cup shortening
2 eggs
1 pint fresh blueberries
1 1/2 cups all-purpose flour
1 1/2 cups whole wheat flour
1 teaspoon salt
1 1/2 teaspoons baking soda
1 cup chopped almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with aluminum foil or parchment paper. Puree blueberries in a food processor or blender.

In a medium bowl, cream sugar and shortening together. Beat in eggs, then stir in the blueberry puree. Sift together the all purpose flour, whole wheat flour, baking soda and salt; stir into the blueberry mixture. Finally, stir in the chopped almonds.

Drop dough by heaping teaspoons onto the prepared cookie sheets. Bake for 13 to 15 minutes in the preheated oven. Cool on the baking sheet or remove to cool on wire racks.

Chocolate Almond Bark

Ingredients

1/2 cup chopped almonds
2 cups milk chocolate chips
1 tablespoon shortening

Directions

Line a 9x13 inch baking pan with parchment paper. Set aside. Put chopped almonds in a skillet. Cook, stirring often over medium high heat, until golden brown. Remove from heat.

In a metal bowl over a pan of simmering water, melt chocolate chips and shortening until smooth. Remove from heat and stir in 1/2 the toasted almonds. Spread onto the prepared baking pan. Sprinkle with remaining almonds, and chill 30 minutes, or until solid. Break into bite-size pieces to serve.

Broccoli with Almonds

Ingredients

1 1/2 pounds fresh broccoli, cut into spears
1 cup water
1 teaspoon chicken bouillon granules
1/4 cup sliced almonds
3 tablespoons stick margarine
1/2 cup finely chopped onion
1 teaspoon salt

Directions

In a large saucepan, bring broccoli, water and bouillon to a boil. Reduce heat; cover and simmer for 5-8 minutes or until broccoli is crisp-tender. Drain and place in a serving dish; keep warm. In a skillet, saute almonds in margarine until browned. Add onion and salt; saute until onion is tender. Pour over broccoli; toss to coat.

Almond Oatmeal Cutouts

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup shortening
3/4 cup sugar
2 teaspoons almond extract
1 3/4 cups all-purpose flour
1 1/4 cups old-fashioned oats

Directions

In a mixing bowl, cream butter, shortening and sugar. Beat in extract. Combine flour and oats; gradually add to the creamed mixture.

Roll out between waxed paper to 1/4-in. thickness. Cut with 2-1/2-in. cookie cutters dipped in flour. Place 1 in. apart on ungreased baking sheets. Bake at 350 degrees F for 12-15 minutes or until lightly browned. Remove to wire racks to cool.

Cinnamon Almond Strips

Ingredients

1 1/2 cups butter (no substitutes), softened

1 cup sugar

3 eggs, separated

3 cups all-purpose flour

TOPPING:

1 1/2 cups sugar

1 cup finely chopped almonds

1 1/2 teaspoons ground cinnamon

Directions

In a mixing bowl, cream butter and sugar. Beat in egg yolks; mix well. Gradually add flour.

Using a cookie press fitted with a bar disk, press dough into long strips onto ungreased baking sheets. Beat egg whites until stiff; brush over dough. Combine topping ingredients; sprinkle over strips. Cut each strip into 2-in. pieces (there is no need to separate the pieces).

Bake at 350 degrees F for 8-10 minutes or until edges are firm (do not brown). Cut into pieces again if necessary. Remove to wire racks to cool.

Chinese Almond Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 cup sugar
1 egg
1 teaspoon almond extract
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/4 cup sliced almonds
1 egg white
1/2 teaspoon water

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and extract. Combine the flour, baking soda and salt; gradually add to creamed mixture. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Flatten with a fork. Sprinkle with almonds.

In a small bowl, beat egg white and water. Brush over cookies. Bake at 325 degrees F for 14-16 minutes or until edges and bottoms are lightly browned. Cool for 2 minutes before removing to wire racks.

Almond Cookies (Dim Sum Variety)

Ingredients

red food coloring
1 cup vegetable shortening, plus
3 tablespoons vegetable
shortening
1 cup sugar
1 egg, beaten
1 teaspoon almond extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Pour a few drops of red food coloring into a small bowl, and set aside.

With an electric mixer, beat the shortening together with the sugar in a mixing bowl until creamy. Beat in the egg and almond extract.

In another bowl, sift together the flour, baking soda, and salt. Stir the flour mixture into the sugar-shortening mixture, and mix well. Scoop up a scant tablespoon of dough with a spoon, and form into a walnut-sized ball. Place the ball onto an ungreased cookie sheet, and press the ball slightly with your thumb to create a flat spot on top (don't flatten the cookie). Dip the end of a bamboo chopstick into the red food coloring, and touch the center of each cookie to make a red dot.

Bake in the preheated oven until slightly browned, 15 to 18 minutes. Cool on a rack.

Almond Rusks

Ingredients

3 eggs
1 cup sugar
1 cup vegetable oil
3 1/2 cups all-purpose flour
1 cup finely chopped almonds
1 1/2 teaspoons baking powder
1 teaspoon salt

Directions

In a mixing bowl, beat eggs. Add sugar and oil; mix well. Combine flour, almonds, baking powder and salt. Gradually beat into the sugar mixture. Chill the dough until firm. Divide into three pieces. Roll each piece into a 8-in. x 2-in. rectangle; place on a greased baking sheet. Bake at 350 degrees F for 15-20 minutes or until firm to the touch. Cool on a wire rack for 15 minutes. Reduce heat to 300 degrees F. Carefully cut each rectangle into 1/2-in. slices. Place slices with cut side down on baking sheet. Bake 8-10 minutes longer.

Chicken and Cranberry Pizza with Brie and

Ingredients

1 (12 inch) pre-baked Italian pizza crust
1 1/2 cups whole-berry cranberry sauce from a 16-ounce can
2 cups shredded chicken*
4 ounces Brie, cut into small chunks
3 green onions, thinly sliced
1/4 cup slivered almonds
1 cup shredded mozzarella

Directions

Adjust oven rack to lowest position, and heat oven to 450 degrees. Place crust on a cookie sheet, and spread 1 cup of cranberry sauce over the crust. Toss remaining 1/2 cup with chicken. Top pizza with chicken, brie, green onions, almonds and mozzarella. Bake until the crust is crisp and cheese melts, 10 to 12 minutes. Cut into 6 slices and serve.

Make Ahead Almond Butter Sticks

Ingredients

3/4 cup white sugar
1/3 cup butter, softened
2 teaspoons almond extract
6 ounces cream cheese
2 cups Make Ahead Cookie Mix
1 egg, separated
1/4 cup sliced almonds

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix sugar and almond flavoring and set aside. In a separate bowl mix butter, cheese and egg yolk. Stir in Make Ahead Cookie Mix.

Roll onto flat surface. Cut in half. Place 1 half on greased cookie sheet. Spoon on almond and sugar mix. Place 2nd half on top. Brush with slightly beaten egg white.

Bake 22 - 30 minutes. Let cool at least 30 minutes. Cut into 1/2 inch strips.

Almond Bars II

Ingredients

12 graham crackers
1 cup sliced almonds
3/4 cup butter
1 cup brown sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10x15 inch jelly roll pan.

Break graham crackers into 4 pieces and arrange them touching on the prepared jelly roll pan. Sprinkle the sliced almonds over the crackers. In a small saucepan, melt butter. When butter is melted, stir in the brown sugar and vanilla until smooth and remove from heat. Pour the butter mixture evenly over the graham crackers in the pan.

Bake for 8 to 10 minutes in the preheated oven. Watch carefully so that the edges do not burn. Cut bars while still warm and remove from pan. If the bars are stuck, put the pan into the warm oven for a minute to loosen.

Apricot Almond Rugalach

Ingredients

1 cup all-purpose flour
1/2 cup unsalted butter, chilled
4 ounces cream cheese, cold
3/4 cup apricot jam
1/4 cup white sugar
1/2 cup toasted and chopped almonds
1 teaspoon lemon zest
1 egg
1/3 cup chopped almonds
1/3 cup sifted confectioners' sugar

Directions

To Make Pastry: Place the flour in a bowl. Cut the butter into the flour and blend until the mixture resembles coarse crumbs. Cut the cream cheese into small cubes and rub into the flour-butter mixture. Knead until the dough forms a ball. Cut dough in half, wrap each half in plastic wrap and refrigerate.

To Make Filling: Stir the apricot jam until it is spreadable. In a bowl combine the sugar with the chopped nuts and grated lemon peel.

To Assemble: On a lightly floured surface roll out each half of dough. The larger and thinner the circle the crisper the cookies will be. Each circle should be at least 9 inches in diameter. Spread each circle with jam and sprinkle with the almond mixture.

Cut each circle into twelve wedges. Roll each wedge up tightly from the outside edges. Turn edges slightly to form a crescent. Place crescents on a parchment lined baking sheet about 1 inch apart. Repeat until all cookies are shaped.

Preheat oven to 350 degrees F (175 degrees C).

Beat egg and brush cookies with beaten egg. Sprinkle with nuts. Bake cookies for 20 to 25 minutes or until golden brown. Let cookies cool on wire wracks then dust with sifted confectioners' sugar.

Almond Rolls

Ingredients

5 tablespoons all-purpose flour
1/2 cup almonds
1/4 teaspoon salt
1/2 cup butter, softened
1 cup packed brown sugar
2 eggs
1/2 teaspoon vanilla extract

Directions

Preheat oven to 330 degrees F. Grease cookie sheets.

Cream together butter or margarine and sugar until light and fluffy. Stir in eggs and vanilla.

Sift together flour and salt and add to butter mixture. Stir well.

Chop almonds to very fine pieces and stir into mixture.

Drop by teaspoonfuls onto cookie sheets about 5 inches apart. Bake for 8 minutes, or until edges begin to brown.

As soon as cookies are cool enough to handle, roll each one around the handle of a wooden spoon or pencil. If cookies become too brittle, reheat for a few seconds.

Almond Crusted Pork with Apple-Rosemary Sauce

Ingredients

1 cup ground almonds
1/3 cup heavy cream
2 tablespoons honey mustard
1/2 teaspoon ground dried rosemary
2 pork tenderloins, trimmed
salt and pepper to taste

Apple-Rosemary Sauce

1 tablespoon butter
2 cloves garlic, minced
1 onion, diced
1/4 teaspoon ground dried rosemary
3 Granny Smith apples - peeled, cored and sliced
1/2 cup apple cider
1 1/4 cups heavy cream

Directions

Preheat an oven to 350 degrees F (175 degrees C). Place a sheet of aluminum foil in a 9x13 inch baking dish.

Stir together the almonds, 1/3 cup heavy cream, honey mustard, and 1/2 teaspoon rosemary in a small bowl; set aside. Season the tenderloins with salt and pepper to taste. Spread the almond mixture evenly over the tenderloins and place them into the baking dish.

Bake in the preheated oven until the almond crust is golden brown and the pork is no longer pink in the center, about 90 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Allow the pork to rest for 10 minutes before slicing.

While the pork is baking, prepare the apple-rosemary sauce by melting the butter in a saucepan over medium heat. Stir in the garlic, onions, and 1/4 teaspoons of rosemary; cook until the onions have softened and turned translucent, about 5 minutes. Once the onions are tender, add the apples and apple cider. Bring to a simmer over medium-high heat and cook for 5 minutes. Pour in 1 1/4 cups of heavy cream, return to a simmer, then reduce heat to medium-low and simmer uncovered until the sauce has thickened slightly and is flavorful, 5 to 10 minutes. Season to taste with salt and pepper before serving with the pork.

Raspberry Almond Tart

Ingredients

1 1/3 cups all-purpose flour
1 teaspoon baking powder
1 cup sugar, divided
1 cup butter or margarine, divided
3 eggs, divided
1/2 cup raspberry jam, divided
1 cup ground almonds
1/2 teaspoon almond extract
1/2 cup confectioners' sugar
2 teaspoons lemon juice

Directions

In a mixing bowl, combine flour, baking powder and 1/3 cup sugar. Cut in 1/2 cup butter until fine crumbs form. Beat 1 egg; add to mixing bowl and stir until dry ingredients are moistened. Press dough evenly into bottom and up the sides of 9-in. x 1-1/2-in. tart pan with removable bottom. Spread 1/4 cup of jam over dough. Cover with plastic wrap and chill.

Meanwhile, cream together remaining sugar and butter; stir in almonds and extract. Add remaining eggs, one at a time, beating well after each addition; spoon filling over jam. Bake at 350 degrees F for 50 minutes. Cool in pan, then carefully remove sides from pan. Spread remaining jam on top. Combine confectioners' sugar and lemon juice; drizzle over the top.

Almond Mocha Pie

Ingredients

1 teaspoon instant coffee granules
2 tablespoons boiling water
1 (7 ounce) bar milk chocolate
candy bar with almonds
1 (8 ounce) container frozen
whipped topping, thawed
1 (9 inch) pastry shell, baked
Chocolate curls and additional
whipped topping (optional)

Directions

In a small bowl, dissolve coffee in boiling water; set aside.

In a microwave or saucepan, melt the candy bar; cool slightly. Fold in half of the whipped topping. Fold in coffee and remaining whipped topping. Pour into pastry shell; freeze.

Remove from the freezer 15 minutes before serving. Garnish with chocolate curls and additional whipped topping if desired.

Cranberry-Almond Vinaigrette

Ingredients

1/2 cup cranberry juice
1 tablespoon lemon juice
1 tablespoon dried cranberries,
finely chopped
1 tablespoon finely chopped
shallot
1 tablespoon finely chopped fresh
parsley
2 teaspoons ground almonds
1/2 teaspoon crushed red pepper
flakes
1/2 teaspoon garlic powder
2 teaspoons salt
1 tablespoon white sugar
1/3 cup vegetable oil

Directions

Whisk together the cranberry juice, lemon juice, cranberries, shallot, parsley, almonds, red pepper flakes, garlic powder, salt, and sugar in a small bowl until the sugar has dissolved. Whisk in the vegetable oil until the dressing is thick and smooth.

Almond Bars

Ingredients

4 eggs
2 cups sugar
1 cup butter (no substitutes),
melted
2 cups all-purpose flour
2 1/2 teaspoons almond extract
confectioners' sugar

Directions

In a mixing bowl, beat the eggs and sugar until lemon-colored. Add the butter, flour and extract; mix well. spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 325 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Sprinkle with confectioners' sugar.

Almond Chicken Casserole I

Ingredients

1 1/2 cups uncooked long grain white rice
3 cups water
5 cups diced cooked chicken
1/2 cup mayonnaise
1/2 cup plain yogurt
1 (10.75 ounce) can condensed cream of mushroom soup
2 cups chicken broth
2 tablespoons lemon juice
3 tablespoons chopped onion
1 (8 ounce) can water chestnuts
1 1/2 cups sliced almonds
1 cup chopped celery
2 teaspoons ground white pepper
1 tablespoon salt
3 cups cornflakes cereal
1 cup butter, melted

Directions

Combine rice and water in a saucepan, and bring to a boil. Reduce heat, cover, and simmer for 20 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a large bowl stir together the cooked rice, diced chicken, mayonnaise, yogurt, cream of mushroom soup, and chicken broth. Mix in the lemon juice, onion, water chestnuts, 1 cup of sliced almonds, and celery. Season with white pepper and salt. Transfer the mixture to the prepared baking dish.

In a bowl, toss the remaining 1/2 cup sliced almonds and cornflakes cereal with the melted butter. Spread evenly over the casserole.

Bake 35 to 45 minutes in the preheated oven, until lightly browned.

Wonderful Almond Fingers

Ingredients

1 cup unsalted butter, softened
1 cup white sugar
1 egg
1 egg yolk
1 teaspoon vanilla extract
1 teaspoon almond extract
1 5/8 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

6 (1 ounce) squares semisweet
chocolate, chopped
2 tablespoons butter
1 tablespoon milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together unsalted butter and sugar. Beat in the egg and egg yolk one at a time, then stir in the vanilla and almond extracts. Combine the flour, baking powder and salt; gradually stir into the sugar mixture until smoothly blended. Fill a large pastry bag fitted with a 3/4 inch round tip. A large freezer storage bag with one of the corners snipped off will also work.

Pipe dough into 2 inch long logs using a side to side squiggle motion. Space cookies at least 2 inches apart. Place cookie sheets with cookies into the freezer for a couple of minutes to harden.

Bake for 15 minutes in the preheated oven, or until cookies are lightly browned. Cool for a few minutes on the baking sheets, then remove to wire racks to cool completely.

In the microwave or in a metal bowl over a pan of simmering water, melt chocolate and 2 tablespoons of butter, stirring frequently until smooth. Remove from heat and stir in the milk. Dip both ends of the cooled cookies into the chocolate and place them onto waxed paper to set.

Almond Chocolate Biscotti

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 cup all-purpose flour
1/2 cup butter or margarine,
melted
1/4 cup chocolate syrup
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1/2 cup slivered almonds
1/2 cup miniature semisweet
chocolate chips
1 (10 ounce) package vanilla or
white chips
2 tablespoons shortening

Directions

In a large mixing bowl, combine the dry cake mix, flour, butter, chocolate syrup, eggs and extracts; mix well. Stir in the almonds and miniature chocolate chips. Divide dough in half. On ungreased baking sheets, shape each portion into a 12-in. x 2-in. log.

Bake at 350 degrees F for 30-35 minutes or until firm to the touch. Cool for 15 minutes. Transfer to a cutting board; carefully cut diagonally with a serrated knife into 1/2-in. slices. Place cut side down on ungreased baking sheets. Bake for 10-15 minutes or until firm. Remove to wire racks to cool.

In a small heavy saucepan over low heat, melt vanilla chips and shortening. Drizzle over biscotti; let stand until hardened. Store in an airtight container.

Almond Orange Streusel Coffee Cake

Ingredients

Streusel:

1 cup packed brown sugar
1 cup sliced almonds
1/4 cup all-purpose flour
3 tablespoons butter, melted
1 teaspoon freshly grated orange zest

Cake:

1/2 cup butter, softened
1/2 cup white sugar
3 eggs
1 teaspoon freshly grated orange zest
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
2/3 cup orange juice

Glaze:

5 teaspoons orange juice
1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch tube pan.

In a medium bowl, mix brown sugar, almonds, and flour. Stir in butter and 1 teaspoon orange zest, and set aside.

In a separate medium bowl, thoroughly beat together butter and sugar with an electric mixer. Mix in eggs one at a time. Beat in remaining teaspoon orange zest and vanilla extract.

In a large bowl, mix flour, baking powder, and baking soda. With an electric mixer set to Low, alternately mix in egg mixture and 2/3 cups orange juice to make a batter. Spoon 1/2 the batter into the prepared 9 inch tube pan. Top with 1/2 the brown sugar mixture. Cover with remaining batter, and top with remaining brown sugar mixture.

Bake 25 to 35 minutes in the preheated oven, until a toothpick inserted in the center comes out clean. Turn out onto a wire rack to cool.

Mix 5 teaspoons orange juice and confectioner's sugar in a small bowl, and use to glaze the cooled cake.

Almond/Apricot Coffee Cake

Ingredients

1 cup butter, softened
1 1/2 cups sugar
3 eggs
1 cup sour cream
3/4 teaspoon almond extract
2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
3/4 cup sliced almonds, divided
1 (12 ounce) jar apricot preserves, divided

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition until smooth and fluffy. On low speed of mixer, blend in sour cream and extract. Combine flour, baking powder and salt; add to creamed mixture and mix just until combined. Sprinkle half of almonds in a greased and floured 10-in. tube pan. Spread half of batter over nuts. Carefully spoon half of preserves over batter, keeping preserves away from edges of pan. Sprinkle with remaining almonds. Spoon on remaining batter; add remaining preserves to center of batter. Bake at 350 degrees F for 50-60 minutes. Cool in pan on rack for 20 minutes. Remove from pan; cool completely.

Frosted Almond

Ingredients

4 scoops vanilla ice cream
1/4 cup milk
2 fluid ounces amaretto liqueur
2 fluid ounces coffee flavored
liqueur

Directions

In a blender, combine ice cream and milk. Blend until smooth. Blend in amaretto and coffee liqueur. Pour into tall glasses and serve.

Almond Rice Seasoning Mix

Ingredients

1 cup slivered almonds, toasted
2 tablespoons dried parsley flakes
4 1/2 teaspoons dill weed
1 tablespoon dried minced onion
1 teaspoon salt
3/4 teaspoon celery seed
3/4 teaspoon garlic powder
1/2 teaspoon pepper
ADDITIONAL INGREDIENTS (for each batch):
2 cups chicken broth
1 cup long grain rice
1 tablespoon butter or margarine
1/2 teaspoon grated lemon peel

Directions

Combine the first eight ingredients. Store in an airtight container in a cool dry place for up to 3 months.

Diane's Almond Tarts

Ingredients

1 cup butter, softened
1/2 cup confectioners' sugar
2 cups all-purpose flour
1/4 cup cornstarch
1/2 cup raspberry jam

1/2 cup butter
1/2 cup white sugar
1/2 cup rice flour
1/4 cup unsweetened cocoa powder
2 eggs
2 teaspoons almond extract

1 cup confectioners' sugar
2 tablespoons melted butter
1/2 teaspoon almond extract
24 maraschino cherries with stems

Directions

In a large bowl, cream 1 cup butter and 1/2 cup confectioners' sugar until light and fluffy. Beat in 2 cups all-purpose flour and 1/4 cup cornstarch. Shape into a ball and refrigerate for 1 hour. Roll out to 1/4 inch thickness, cut into appropriate size circles with a glass or cookie cutter and press into tart shells. Spoon 1 teaspoon jam into bottom of each shell.

In a large bowl, cream 1/2 cup butter and 1/2 cup white sugar until light and fluffy. Beat in rice flour and cocoa powder. Beat in eggs and 2 teaspoons almond extract. Fill tarts 2/3 full.

Bake in the preheated oven for 10 to 15 minutes, or until golden brown and filling is set. Allow to cool.

In a small bowl, Stir together 1 cup confectioners' sugar, 2 tablespoons butter and 1/2 teaspoon almond extract. Spread on tarts. Garnish each tart with a maraschino cherry.

Almond Gelatin with Mandarin Oranges

Ingredients

2/3 cup white sugar
1 1/2 cups milk
2 (.25 ounce) packages unflavored gelatin (such as Knox ®)
2 cups boiling water
2 teaspoons almond extract
1 (11 ounce) can mandarin orange segments, undrained

Directions

Whisk the sugar into the milk in a mixing bowl until dissolved. Sprinkle the gelatin over top, and let stand for 1 minute to soften. Whisk the boiling water and almond extract into the gelatin mixture until the gelatin has dissolved. Pour into a 7-inch square pan. Refrigerate until firm, about 4 hours.

Once firm, cut the gelatin into 1-inch squares, and place into a mixing bowl. Gently stir in the mandarin oranges and their juice to serve.

Pork Chops with Grapes and Almonds

Ingredients

1 (10 ounce) container Alfredo pasta sauce
2 tablespoons olive oil
salt and pepper to taste
4 (6 ounce) boneless pork chops

2 tablespoons olive oil
1 (4 ounce) package fresh mushrooms, coarsely chopped
3 tablespoons chopped fresh basil
3 tablespoons chopped fresh oregano
1/2 teaspoon dried dill weed
2 tablespoons chopped fresh parsley
1/2 cup dry white wine
1 tablespoon butter

12 seedless red grapes, halved
1/3 cup toasted sliced almonds
2 tablespoons chopped fresh parsley for garnish

Directions

Pour alfredo sauce into a small saucepan and stir over medium heat until hot. Reduce heat to low, and keep warm.

Heat 2 tablespoons olive oil in a large skillet over medium-high heat. Season pork chops with salt and pepper, and place into pan. Cook pork chops until browned on both sides, and no longer pink in the center, about 10 minutes.

Meanwhile, heat 2 tablespoons olive oil in a separate large skillet over medium-high heat. Stir in mushrooms, and cook for 1 minute before adding basil, oregano, dill, and 2 tablespoons parsley. Continue cooking until the mushrooms begin to release their liquid, then pour in wine. Simmer until the wine has reduced by half, then quickly stir in the butter.

To serve, place pork chops onto a serving platter and top with the mushroom mixture. Ladle Alfredo sauce over top, and sprinkle with grapes, almonds, and the remaining 2 tablespoons parsley to garnish.

Almond-Topped Fish

Ingredients

1 tablespoon butter or stick margarine
1 small onion, thinly sliced
4 (6 ounce) fillets fresh or frozen cod or haddock, thawed
1 teaspoon seasoned salt
1/2 teaspoon dill weed
1/4 teaspoon pepper
1/4 cup grated Parmesan cheese
1/4 cup fat-free mayonnaise
1 tablespoon minced fresh parsley
1 tablespoon lemon juice
2 tablespoons sliced almonds, toasted

Directions

Place butter in a 13-in. x 9-in. x 2-in. baking dish; place in a 400 degrees F oven until melted. Spread butter over bottom of dish; cover with onion. Arrange fish over onion; sprinkle with salt, dill and pepper. Combine the Parmesan cheese, mayonnaise, parsley and lemon juice; spread over fish. Bake, uncovered, at 400 degrees F for 18-20 minutes or until fish flakes easily with a fork. Sprinkle with almonds.

Tangy Almond Chicken Kabobs

Ingredients

1 tablespoon Dijon mustard
1 tablespoon honey
1 tablespoon vegetable oil
1 tablespoon lemon juice
4 skinless, boneless chicken
breast halves - cubed
1/4 cup chopped toasted almonds
16 bamboo skewers, soaked in
water for 20 minutes

Directions

In a medium, nonreactive bowl, blend Dijon mustard, honey, vegetable oil, and lemon juice. Place chicken in the mixture, stirring to coat. Cover, and, turning occasionally, allow to marinate in the refrigerator at least 1 hour.

Preheat an outdoor grill for high heat, and lightly oil grate. Soak wooden skewers in water for about 20 minutes.

Thread chicken onto skewers. Arrange on the prepared grill, and cook 7 to 10 minutes, until no longer pink and juices run clear. Brush chicken occasionally with remaining marinade while cooking.

Remove skewers from heat, and quickly roll in the almonds to lightly coat chicken. Discard remaining marinade mixture.

Almond Butter

Ingredients

1 cup toasted almonds
2 teaspoons olive oil

Directions

Place the almonds in a food processor. Process on high until ground almonds begin to form a ball. Drizzle olive oil over almonds and continue to process, stopping occasionally to scrape sides of the bowl with a spatula as needed. Store in an airtight container.

Almond Biscotti

Ingredients

1/2 cup butter or margarine,
softened
1 1/4 cups sugar, divided
3 eggs
1 teaspoon anise or vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
Dash salt
1/2 cup chopped almonds
2 teaspoons milk

Directions

In a mixing bowl, cream butter and 1 cup sugar. Add eggs, one at a time, beating well after each addition. Stir in anise or vanilla. Combine dry ingredients; add to creamed mixture. Stir in almonds. Line a baking sheet with foil and grease foil. Divide dough in half; spread into two 12-in. x 3-in. rectangles on foil. Brush with milk and sprinkle with remaining sugar. Bake at 375 degrees F for 15-20 minutes or until golden brown and firm to the touch. Remove from oven and reduce heat to 300 degrees F. Lift rectangles with foil onto wire rack; cool for 15 minutes. Place on a cutting board; slice diagonally 1/2 in. thick. Place slices with cut side down on ungreased baking sheet. Bake for 10 minutes. Turn cookies over; bake 10 minutes more. Turn oven off, leaving cookies in oven with door ajar to cool. Store in airtight container.

Chocolate and Almond Biscotti

Ingredients

1 1/2 cups blanched whole almonds
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/8 teaspoon salt
7/8 cup white sugar
2 cups semisweet chocolate chips
2 eggs
1 teaspoon vanilla extract
2 tablespoons whiskey

Directions

Preheat oven to 350 degrees F (175 degrees C). Toast the almonds in a shallow pan for 12 to 15 minutes, shaking the pan a few times, until almonds are lightly colored. Set aside to cool.

Preheat oven to 375 degrees F (190 degrees C). Line 2 or 3 cookie sheets with aluminum foil, shiny side up.

In a large bowl, stir together the flour, baking soda, baking powder, salt and sugar. Place 1/2 cup of these dry ingredients into the bowl of a food processor. Add about a half cup of the toasted almonds and process for about 30 seconds.

Return the mixture to the bowl of dry ingredients and stir in the remaining almonds and chocolate chips. In a large measuring cup, beat the eggs, vanilla and whiskey with a fork to blend. Stir into the dry ingredients until moistened. Wet your hands and divide the dough into four portions. Keeping hands wet, form each quarter into strips about 9 inches long, 2 inches wide and 1/2 inch high. Round the ends. Place two strips crosswise on each of the cookie sheets.

Bake for 25 minutes in the preheated oven. If baking more than one sheet at a time, reverse the sheets top to bottom halfway through cooking time.

Using a metal spatula remove the slabs from cookie sheets and let cool for 20 minutes on cutting board. Reduce oven temperature to 275 degrees F.

With a serrated knife, carefully cut at an angle into slices about 1/2 inch wide. Place the slices, cut side down, onto cookie sheets.

Bake 25 to 30 minutes in the preheated oven, until the biscotti is crispy and lightly toasted.

Turn oven off and open the oven door, allowing the biscotti to cool in the oven. When cool, store in an airtight container.

Almond Tartlets

Ingredients

1 1/3 cups all-purpose flour
1/4 cup sugar
1 teaspoon grated lemon peel
1/2 cup cold butter
1 egg, beaten
FILLING:
1/2 cup almond paste
1/3 cup sugar
4 teaspoons butter, softened
1 teaspoon vanilla extract
1 teaspoon rum extract
2 eggs
1/3 cup sliced almonds
1/3 cup apricot jam, melted

Directions

In a small bowl, combine the flour, sugar and lemon peel; cut in butter until crumbly. Add egg and toss with a fork until dough forms a ball. Cover with plastic wrap and refrigerate for 1 hour.

Place almond paste in a food processor or blender; cover and process until crumbly. Add the sugar, butter, extracts and eggs; cover and process until smooth.

On a lightly floured surface, roll out dough to 1/8-in. thickness. Cut into thirty 2-1/2-in. circles; press dough into miniature muffin cups coated with nonstick cooking spray. Bake at 350 degrees F for 10 minutes.

Spoon 1 teaspoon filling into each shell; sprinkle with a few almonds. Bake 10 minutes longer or until filling is set and pastry is lightly browned. Brush jam over tarts. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Almond-Orange Tossed Salad

Ingredients

2 tablespoons sugar
1/2 cup sliced almonds
4 cups torn iceberg lettuce
4 cups torn romaine
1 (11 ounce) can mandarin oranges, drained
1 large ripe avocado, peeled and cubed
1/2 cup diced celery
2 green onions, sliced
DRESSING:
1/4 cup vegetable oil
2 tablespoons sugar
2 tablespoons cider vinegar
2 teaspoons minced fresh parsley
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

In a small skillet over medium-low heat, cook sugar, without stirring for 12-14 minutes or until melted. Add almonds; stir quickly to coat. Remove from the heat; pour onto waxed paper to cool.

In a large serving bowl, combine the ice berg lettuce, romaine, oranges, avocado, celery, onions and almonds. In a jar with a tight-fitting lid, combine the dressing ingredients; shake well. Drizzle over salad; toss gently to coat.

Dilled Sole with Almonds

Ingredients

2 tablespoons cornmeal
1/4 teaspoon salt
1/8 teaspoon lemon-pepper seasoning
2 (6 ounce) fillets sole, flounder or other whitefish fillets
2 tablespoons butter or margarine, divided
1/4 teaspoon dill weed
3 tablespoons slivered almonds
Lemon slices

Directions

In a shallow dish, combine the first three ingredients. Coat both sides of fillets with mixture. In a skillet, melt 1 tablespoon butter; stir in the dill. Add fillets; cook for 2-3 minutes on each side or until fish flakes easily with a fork. Remove and keep warm.

Add almonds and remaining butter to the skillet; cook and stir for 4 minutes or until lightly browned. Sprinkle over fish. Serve with lemon if desired.

Raspberry Almond Bars

Ingredients

2 cups butter, softened
2 cups sugar
2 eggs
1 teaspoon almond extract
5 cups all-purpose flour
1 teaspoon baking powder
1 (12 ounce) jar raspberry jam

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in extract. Combine flour and baking powder; gradually add to the creamed mixture.

Press into a greased 13-in. x 9-in. x 2-in. baking pan. With a moistened finger, make diagonal indentations every 2 in. in both directions, about 1/3 in. deep. Fill indentations with jam. Bake at 350 degrees F for 40 minutes or until lightly browned. Cool on a wire rack. Cut into bars.

Coffee Almond Crisps

Ingredients

1 cup shortening
2 cups packed brown sugar
2 eggs
1/2 cup brewed coffee, room temperature
3 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 teaspoons ground cinnamon, divided
1 cup chopped almonds, toasted
3 tablespoons sugar

Directions

In a mixing bowl, cream shortening and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in coffee. Combine flour, baking soda, salt and 1 teaspoon of cinnamon; gradually add to the creamed mixture. Stir in almonds.

Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Combine sugar and remaining cinnamon; sprinkle over cookies. Flatten slightly. Bake at 375 degrees F for 10-12 minutes or until firm. Remove to wire racks to cool.

Sweet Almond Bread

Ingredients

DOUGH:

2/3 cup warm milk (70 to 80 degrees F)

1 egg yolk

1/4 cup butter or margarine, softened

1/4 cup applesauce, room temperature

1/3 cup sugar

1/2 teaspoon salt

2 3/4 cups bread flour

2 1/4 teaspoons active dry yeast

TOPPING:

1/4 cup butter or margarine

3 tablespoons sugar

1 tablespoon milk

1/4 teaspoon ground cinnamon

1/8 teaspoon salt

6 tablespoons sliced almonds

Directions

In bread machine pan, place dough ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). When cycle is completed, turn dough onto a floured surface and punch down. Divide dough in half. Roll each portion into a 6-in. circle and place on greased baking sheets. Cover and let rise in a warm place until doubled, about 30 minutes. Meanwhile, for topping, combine butter, sugar, milk, cinnamon and salt in a small saucepan. Cook and stir over low heat until butter is melted. Simmer for 1 minute. Remove from the heat; cool for 5 minutes. Make a 1/4-in. depression in the center of each loaf with the tip of a wooden spoon. Brush with butter mixture and sprinkle with almonds. Bake at 375 degrees F for 18-20 minutes or until golden brown. Cool for 10 minutes. Serve warm.

Poppy Seed Almond Slices

Ingredients

1 cup margarine
1/2 cup brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
1 1/2 cups blanched almonds,
finely chopped
1/2 cup poppy seeds
1/2 cup white sugar for rolling

Directions

Beat the margarine, brown sugar, and 1/2 cup white sugar with an electric mixer in a large bowl until smooth. Beat in the egg and vanilla extract. Mix in the flour 1/2 cup at a time, then stir in salt until just incorporated. Fold in the almonds and poppy seeds; mixing just enough to evenly combine. Divide the dough in half. Roll each into a 12 inch log and wrap with waxed paper. Refrigerate for 3 hours.

Preheat an oven to 325 degrees F (165 degrees C). Coat logs in the remaining 1/2 cup of sugar. Cut the logs into 1/2 inch slices and place on a baking sheet.

Bake in the preheated oven until the cookies begin to brown, 15 to 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Gluten-Free Orange Almond Cake with Orange

Ingredients

3 eggs, separated
2/3 cup white sugar
1/4 cup rice flour
1 teaspoon ground cinnamon
1/2 cup orange juice
1 1/2 cups finely ground almonds
(almond meal)

2 tablespoons heavy cream
2 cups white sugar
1 cup orange juice
1 tablespoon grated orange zest
1/2 cup butter
4 egg whites

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 10 inch springform pan with cooking spray, and dust with rice flour.

In a large bowl, whip egg yolks with 2/3 cup of sugar until thick and pale using an electric mixer. This will take about 5 minutes. Stir in the rice flour and orange juice, then fold in the almond meal and cinnamon.

In a separate glass or metal bowl, whip 3 egg whites until they can hold a stiff peak. Fold into the almond mixture until well blended. Pour into the prepared pan, and spread evenly.

Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Cool in the pan on a wire rack. Run a knife around the outer edge of the cake to help remove it from the pan.

To make the orange sauce, cream together the butter and 2 cups of white sugar in a medium bowl. Stir in the cream, and place the dish over a pan of barely simmering water. Stir in orange juice and zest. Whip 4 egg whites in a separate bowl until soft peaks form. Fold into the orange sauce. Spoon over the cake and serve immediately.

Angel Food Cake with Toasted Almonds

Ingredients

1 1/4 cups confectioners' sugar
1 cup cake flour
1 1/2 cups egg whites
1/4 teaspoon salt
1 teaspoon cream of tartar
1 1/2 teaspoons vanilla extract
1/4 teaspoon almond extract
1 cup white sugar
1 cup chopped almonds

Directions

Preheat oven to 375 degrees F (190 degrees C). Sift the confectioners sugar and cake flour together and set aside.

In a large bowl, whip the egg whites on high speed until foamy. Continue to whip on high speed while adding salt, cream of tartar, vanilla and almond extract. Gradually add the white sugar and continue to whip until whites have stiff peaks. Quickly fold in the flour mixture 1/4 cup at a time. Mix only until flour is incorporated. Do not deflate egg whites.

Pour batter into a 10 inch tube pan. Sprinkle top with chopped almonds. Bake at 375 degrees F (175 degrees C) for 35 to 40 minutes, or until top of cake bounces back when lightly tapped. Remove from oven, invert pan and allow to cool in the pan. When cake is cool, loosen sides with a long knife and remove to a serving dish.

Almond Maple Granola

Ingredients

3 cups rolled oats
1 cup blanched slivered almonds
1/4 cup wheat germ
1 (14 ounce) package flaked coconut
1/3 cup unsalted sunflower seeds (optional)
6 tablespoons pure maple syrup
6 tablespoons packed dark brown sugar
1/4 cup vegetable oil
2 tablespoons warm water
1/2 teaspoon salt
1 cup raisins

Directions

Preheat the oven to 250 degrees F (120 degrees C). Lightly grease a cookie sheet with sides, or a large cake pan with cooking spray.

In a large bowl, toss together the oats, almonds, wheat germ, coconut, and sunflower seeds. In a separate bowl, whisk together the maple syrup, brown sugar, oil, water and salt. Pour the liquid over the oat and nut mixture, and stir until evenly coated. Spread out on the prepared cookie sheet. If you want some chunky bits, squeeze some small handfuls into little clumps.

Bake for 1 hour and 15 minutes in the preheated oven, stirring occasionally until evenly toasted. Mix in raisins. Cool, and store in an airtight container at room temperature.

Almond-Raspberry Meringue Bars

Ingredients

1 cup butter, softened
1 egg
1/2 cup packed brown sugar
7 ounces almond paste
1/2 teaspoon almond extract
2 cups all-purpose flour
3/4 cup seedless red raspberry jam
3 egg whites
1/2 cup white sugar
1/2 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9x13 inch baking pan with greased aluminum foil.

To make the Crust: In a large bowl, mix together the butter, almond paste, and brown sugar until smooth. Beat in one egg and the almond extract. Mix in the flour and stir until well blended.

Bake 20 to 25 minutes, or until golden. Cool slightly, and spread the raspberry preserves over the crust.

In a large glass or metal bowl, whip egg whites until they form soft peaks. Gradually beat in 1/2 cup sugar until peaks become stiff. Spread the meringue over the jam and sprinkle with coconut.

Bake 15 to 20 minutes, or until firm. Let cool on wire racks. Lift foil from pan and cut bars with a sharp knife.

Almond Red Tea Custard

Ingredients

2 cups almond milk
2 large eggs
2 egg whites
1/3 cup sugar
1/8 teaspoon salt
3 red tea bags
1/2 teaspoon grated orange peel
(orange part only)
Whole, natural California Almonds
to garnish

Directions

Preheat oven to 325 degrees F. Bring almond milk to a boil; steep tea 4-5 minutes or until a desired tea flavor is reached.

Meanwhile, whisk together eggs, whites, sugar and salt in a medium bowl until blended. Very gradually whisk hot milk mixture into egg mixture and stir until sugar is dissolved. If lumps appear, strain mixture through a fine sieve into a bowl or pitcher. Stir in orange zest.

Divide mixture between 6 ramekins or tea cups and bake in a water bath until set but still a bit jiggly when shaken, 50-60 minutes. Let cool, then wrap and chill for at least 4 hours. Garnish with almonds and serve.

Almond Cherry Fudge

Ingredients

2 cups semisweet chocolate chips
1 (14 ounce) can sweetened
condensed milk
1/2 cup chopped almonds
1/2 cup red candied cherries,
chopped
1 teaspoon almond extract

Directions

Line an 8-in. square pan with foil and grease the foil; set aside. In a microwave-safe bowl, combine chocolate chips and milk. Cover and microwave on high for 1 to 1-1/2 minutes or until chips are melted; stir until smooth. Stir in the almonds, cherries and extract. Spread into prepared pan. Cover and chill for 2 hours or until set.

Using foil, lift fudge out of pan. Discard foil; cut fudge into 1-in. squares. Store in the refrigerator.

Creamy Almond Chicken

Ingredients

1/4 cup butter or margarine
2/3 cup sliced almonds
6 skinless, boneless chicken breasts
1/8 teaspoon ground black pepper
1 cup heavy cream
1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
2 tablespoons orange marmalade
1 tablespoon Dijon-style mustard
1/8 teaspoon crushed red pepper

Directions

Melt 1 tablespoon butter in skillet. Add almonds and cook until browned. Remove almonds.

Place chicken between 2 sheets of plastic wrap and pound to even thickness. Season with pepper.

Melt remaining butter in skillet. Add chicken and cook until browned.

Add 1/2 cup toasted almonds, cream, soup, marmalade, mustard and red pepper. Cook 10 minutes or until sauce thickens. Garnish with remaining almonds. Serve with rice if desired.

Cinnamon-Roasted Almonds

Ingredients

1 egg white
1 teaspoon cold water
4 cups whole almonds
1/2 cup white sugar
1/4 teaspoon salt
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 250 degrees F (120 degrees C). Lightly grease a 10x15 inch jellyroll pan.

Lightly beat the egg white; add water, and beat until frothy but not stiff. Add the nuts, and stir until well coated. Mix the sugar, salt, and cinnamon, and sprinkle over the nuts. Toss to coat, and spread evenly on the prepared pan.

Bake for 1 hour in the preheated oven, stirring occasionally, until golden. Allow to cool, then store nuts in airtight containers.

Almond Raspberry Diamonds

Ingredients

1/2 cup butter (no substitutes)
1 (10 ounce) package vanilla or white chips, divided
2 eggs
1/2 cup sugar
1/2 teaspoon almond extract
1 cup all-purpose flour
1/2 teaspoon salt
1/2 cup seedless raspberry jam or preserves, warmed
1/2 cup sliced almonds, toasted

Directions

In a saucepan, melt butter over low heat. Remove from heat and add 1 cup chips. Let stand, without stirring, to soften chips. In a mixing bowl, beat eggs until foamy. Add sugar; beat until thickened and lemon colored. Beat in chip mixture and extract. Combine flour and salt; gradually add to creamed mixture.

Spread half of the batter into a greased 9-in. square baking pan. Bake at 325 degrees F for 17-20 minutes or until golden brown. Spread raspberry jam over warm crust. Stir remaining vanilla chips into the remaining batter. Spoon over raspberry layer. Sprinkle with almonds. Bake for 20-23 minutes or until toothpick comes out clean. Cool on a wire rack before cutting.

Almond Croissants

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
4 cups all-purpose flour
1/4 cup sugar
1 teaspoon salt
1 cup cold butter
3/4 cup warm milk (110 to 115 degrees F)
3 egg yolks
FILLING:
1/2 cup almond paste
1 egg white
1/4 cup confectioners' sugar
EGG WASH:
1 egg white
1 tablespoon water
1/4 cup sliced almonds

Directions

In a bowl, dissolve yeast in warm water. In a large bowl, combine the flour, sugar and salt. Cut in butter until crumbly. Add milk and egg yolks to yeast mixture; mix well. Stir into flour mixture; mix well. Do not knead. Cover and refrigerate overnight.

In a mixing bowl, beat filling ingredients until smooth. Punch dough down. Turn dough onto a lightly floured surface; divide in half. Roll each piece into a 12-in. circle; cut each circle into eight wedges. Spread filling over wedges; roll up from wide end. Place with point side down 3 in. apart on ungreased baking sheets. Curve ends to form a crescent shape. Cover and let rise in a warm place for 1 hour (dough will not double).

Beat egg white and water; brush over croissants. Sprinkle with almonds. Bake at 350 degrees F for 15-20 minutes. Remove from pans to wire racks to cool.

Almond Crescents I

Ingredients

1 cup butter
1/2 cup confectioners' sugar
1 tablespoon brandy
2 teaspoons water
1 1/2 cups almonds
2 cups all-purpose flour

Directions

Cream butter or margarine with powdered sugar until light.

Mix in brandy and water.

Chop almonds and set 1/2 cup aside. Add the rest of the almonds to mixture. Stir in flour and mix well.

Chill dough until stiff enough to mold.

Preheat oven to 350 degrees F (180 degrees C).

Shape dough into crescent shapes (Use about 1 tsp per cookie.)

Dip into additional chopped almonds

Bake on ungreased cookie sheet 12 - 15 minutes.

Cool on wire racks about 5 minutes. Option: Roll gently in additional powdered sugar after cooling.

Almond Chocolate Poached Pears

Ingredients

1 lemon
1 orange
1 (750 milliliter) bottle dry white wine
8 cups water
1/2 cup honey
1/2 teaspoon black peppercorns
1/2 teaspoon cloves
4 cardamom seeds
2 star anise
1 bay leaf
6 Bartlett pears, peeled
8 ounces premium dark chocolate
1/2 cup sliced California Almonds

Directions

Preheat oven to 400 degrees F. Juice the lemon and orange. Put juice, wine, water, honey, black peppercorns, cloves, cardamom, star anise and bay leaf in a wide saucepan. Gently place the peeled pears into the liquid.

Make a circle of parchment paper that is 1/2-inch larger than the pot, and cover surface completely with the parchment paper. Be sure the pears are fully submerged, but not touching the bottom of the pot. Bring the poaching liquid and pears to a boil and then reduce the heat to just below a simmer.

While the pears are poaching, roast almonds in oven until golden brown, approximately 10 minutes.

Cook the pears until fork-tender. Gently transfer pears into a glass or ceramic bowl. Pour enough poaching liquid over pears to just cover. Cover and refrigerate until cool, preferably overnight.

Strain remaining poaching liquid and return to saucepan. Cook over high heat until a syrupy consistency is achieved or the syrup coats the back of a spoon. Chill until the pears are served.

In a double boiler, melt chocolate until smooth. Dip each cooled pear into the melted chocolate and then roll in sliced almonds. Place on a parchment-lined baking sheet and refrigerate until chocolate is set, approximately 30 minutes. Lightly drizzle with reduced poaching liquid and serve at room temperature.

Almond Rhubarb Cobbler

Ingredients

1 cup sugar, divided
1/2 cup water
6 cups chopped rhubarb
2 tablespoons all-purpose flour
2 tablespoons butter
1/2 cup slivered almonds, toasted

TOPPING:

1 cup all-purpose flour
2 tablespoons sugar
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup cold butter
1 egg
1/4 cup milk

Directions

In a large saucepan, bring 1/2 cup sugar and water to a boil. Add the rhubarb. Reduce heat; cover and simmer until tender, about 5 minutes. Combine flour and remaining sugar; stir into rhubarb mixture. Return to a boil; cook and stir for 2 minutes or until thickened and bubbly. Stir in butter and almonds. Reduce heat to low; stir occasionally.

In a bowl, combine dry ingredients; cut in butter until crumbly. Whisk egg and milk; stir into crumb mixture just until moistened. Pour hot rhubarb mixture into a 2-qt. shallow baking dish. Drop topping into six mounds over the rhubarb mixture. Bake, uncovered, at 400 degrees F for 20-25 minutes or until golden brown. Serve warm.

Thyme Green Beans with Almonds

Ingredients

2 pounds fresh green beans
2 tablespoons butter
1 tablespoon minced fresh thyme
1/2 teaspoon salt
1/2 teaspoon pepper
1/3 cup slivered almonds, toasted

Directions

Place beans in a steamer basket. Place in a saucepan over 1 in. of water; bring to a boil. Cover and steam for 10-12 minutes or until crisp-tender.

In a large skillet, melt butter; add the beans, thyme, salt and pepper. Cook and stir for 5 minutes or until heated through. Sprinkle with almonds.

Martha's Hot Almond Spread

Ingredients

1 (8 ounce) package cream cheese, softened
1/3 cup mayonnaise
3 green onions, chopped
1 pinch ground black pepper
1 pinch ground nutmeg
8 ounces shredded Swiss cheese
1/4 cup sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine the cream cheese, mayonnaise, onions, pepper and nutmeg. Stir in the Swiss cheese. Transfer to small ovenproof glass bowl. Sprinkle 1/2 of the almonds on top.

Bake for 7 minutes. Stir, and bake for an additional 8 minutes. Sprinkle remaining almonds on top, and serve.

Famous Coconut-Almond Balls

Ingredients

4 cups flaked coconut
1/4 cup light corn syrup
1 (12 ounce) package semisweet
chocolate chips
1/4 cup shortening
26 whole almonds

Directions

Line two cookie sheets or large flat surface with waxed paper and place large cooling rack on top. Place coconut in large bowl. Heat corn syrup, one minute in microwave, until syrup boils. Pour immediately over coconut and stir until well mixed.

Using a tablespoon measure, shape coconut into 26 balls with hands and place on wire racks. Let rest 10 minutes, then re-roll each ball to keep loose ends from sticking out.

Melt shortening and chocolate together in large glass bowl in microwave, or in saucepan on stovetop, stirring once or twice. Working quickly, spoon 1 tablespoon of chocolate over each ball. Lightly press an almond on top of each ball. Let balls stand until set.

Almond Filling

Ingredients

1/4 cup white sugar
5 teaspoons cornstarch
1/4 teaspoon salt
1 cup milk
2 eggs
2 tablespoons amaretto liqueur

Directions

Combine sugar, cornstarch, and salt in saucepan. In a separate bowl beat eggs and mix together with milk. Stir into dry mixture. Cook over medium heat, stirring constantly, until thick and bubbling. Cook for 2 minutes more. Remove from heat, add almond liqueur and stir well. Cover surface of filling with plastic wrap to prevent film from forming and chill completely before using.

Almond Apricot Bread

Ingredients

2 1/2 cups all-purpose flour
1/2 cup sugar
1/2 cup packed brown sugar
3 teaspoons baking powder
1 teaspoon salt
2 (4 ounce) jars apricot baby food, divided
1 egg
3/4 cup milk
3 tablespoons vegetable oil
1 teaspoon almond extract
2/3 cup sliced almonds, coarsely chopped
1/2 cup diced dried apricots
GLAZE:
1/2 cup confectioners' sugar
1 teaspoon milk
1/8 teaspoon almond extract

Directions

In a large bowl, combine the flour, sugars, baking powder and salt. Set aside 1 tablespoon baby food for glaze. In another bowl, beat the egg, milk, oil, extract and remaining baby food. Stir into dry ingredients just until moistened. Fold in almonds and apricots. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from the pan to a wire rack.

For glaze, combine the confectioners' sugar, milk, extract and reserved baby food until smooth. Drizzle over cooled bread.

Almond Tea Cakes

Ingredients

2 cups butter, softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
4 teaspoons almond extract
4 cups all-purpose flour
1 teaspoon baking powder

FILLING:

1 egg white
1/2 cup sugar
1/2 cup ground almonds
1/2 teaspoon lemon juice
Milk
Sliced almonds

Directions

In a large mixing bowl, cream butter and sugars until light and fluffy, about 5 minutes. Add eggs and extract; mix well. Add flour and baking powder (dough will be soft). Chill.

For filling, in a small bowl, stir egg white, sugar, almonds and lemon juice. Remove a portion of the dough at a time from the refrigerator. Place 1-in. balls of dough into miniature muffin cups, pressing slightly into sides and bottom. Place 1/2 teaspoon of filling into each. Cover with quarter-sized circles of dough.

Brush with a little milk and top with an almond. Bake at 350 degrees F for 20-25 minutes or until golden.

Berry Almond Bars

Ingredients

1/2 cup butter
1 cup vanilla baking chips
2 eggs
1/2 cup white sugar
1 teaspoon almond extract
1 cup all-purpose flour
1/2 teaspoon salt
1/2 cup any flavor of berry jam
1 cup vanilla baking chips
1/4 cup sliced almonds

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x9 inch square baking pan. In a saucepan over medium heat, melt butter. Remove from heat and add 1 cup vanilla chips, but do not stir.

In a large bowl, beat eggs until foamy. Gradually mix in the sugar. Stir together the softened chips and butter, and blend into the egg mixture along with the almond extract. Combine the flour and salt; stir into the batter until just mixed. Spread half of the batter into the prepared pan.

Bake for 15 to 20 minutes in the preheated oven, or until golden brown. In a small saucepan, over low heat, warm the jam to make it more liquid. Spread the jam over the warm crust. Stir the remaining cup of vanilla chips into the batter, then drop the rest of the batter by teaspoonfuls over the jam. Sprinkle with almonds.

Bake for an additional 30 to 35 minutes in the preheated oven, or until a toothpick inserted into the center, comes out clean. Cool in pan on a wire rack before cutting into bars.

Dotti's Chinese Almond Cookies

Ingredients

3 cups all-purpose flour
1 cup white sugar
1 teaspoon baking soda
1/4 teaspoon salt
1 cup shortening
2 teaspoons almond extract
1 egg, beaten
8 ounces whole blanched almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper. Sift the flour, sugar, baking soda, and salt together in a bowl.

Using two knives or a pastry cutter, cut the shortening into the flour mixture until it resembles coarse crumbs. Stir in the almond extract and egg, and mix the dough together by hand. Turn the dough out onto a floured work surface, and knead a few times until the dough is smooth.

Pinch off about 1 tablespoon of dough per cookie, and roll into a ball about 3/4-inch in diameter. Place the balls onto the prepared baking sheets, and flatten each slightly. Press an almond into the center of each cookie.

Bake in the preheated oven until the cookies are barely golden, about 12 minutes. Cool on racks.

Almond Rice Pilaf

Ingredients

3/4 cup chopped onion
1/2 cup slivered almonds
1 tablespoon butter or margarine
2 cups chicken broth
2 cups uncooked instant rice

Directions

In a saucepan, saute onion and almonds in butter until the onion is tender and the almonds are lightly browned. Add broth; bring to a boil. Stir in rice and cover. Remove from the heat. Let stand for 5-8 minutes or until the liquid is absorbed.

Almond Pie Bars

Ingredients

2 cups all-purpose flour
1/2 cup confectioners' sugar
1 cup cold butter (no substitutes)

FILLING:

2 cups sugar
1 cup chopped almonds
2 tablespoons all-purpose flour
4 eggs, beaten
1/2 cup butter (no substitutes),
melted
1/3 cup light corn syrup
1/2 teaspoon almond extract

Directions

For the crust, combine flour and confectioners' sugar. Cut in butter until mixture resembles coarse crumbs. Press into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 10-15 minutes or until lightly browned. In a bowl, combine sugar, almonds and flour; stir in the remaining filling ingredients. Pour over crust. Bake at 350 degrees F for 25-30 minutes or until center is almost set. Cool on a wire rack. Cut into bars. Store into refrigerator.

Butter Almond Cookies

Ingredients

1/2 cup butter
1 egg
1/3 cup finely chopped blanched almonds
1/2 cup white sugar
1/2 tablespoon ground cinnamon
1/2 tablespoon ground cloves
1/2 tablespoon ground nutmeg
1/2 tablespoon lemon zest
2 tablespoons brandy
2 cups all-purpose flour

Directions

Preheat oven to 325 degrees F (165 degrees C).

Cream the butter until light and fluffy. Add the well beaten egg, almonds, sugar, brandy, spices and flour. Mix until mixture is well combined.

On a lightly floured surface roll the mixture to 1/4 inch thick and cut with round cookie cutters dipped in flour. Place cookies onto a parchment lined baking sheet.

Bake at 325 degrees F (165 degrees C) for 8 to 10 minutes until lightly browned.

Blueberry-Almond Energy Bars

Ingredients

1/2 pound almonds
1/4 cup raw sesame seeds
1/4 cup raw sunflower seeds
1 1/2 cups rolled oats
1/2 cup unsweetened, dried cranberries
1 cup unsweetened, dried blueberries
2/3 cup maple syrup
1 teaspoon ground cinnamon

Directions

Preheat an oven to 275 degrees F (135 degrees C). Lightly grease a 9-inch square baking dish.

Grind the almonds, sesame seeds, sunflower seeds, and oats in a food processor until they resemble a coarse meal. Stir the ground mixture in a bowl with the cranberries, blueberries, maple syrup, and cinnamon until evenly combined. Moisten your hands with water and press the mixture into the prepared pan.

Bake in the preheated oven until toasted, about 1 hour until toasted. Cool completely in the baking dish. Cut into 16 bars. Store in an airtight container at room temperature up to 1 week.

Rice, Oat, and Almond Crust

Ingredients

1 cup rolled oats
1 cup brown rice flour
10 almonds
1/4 teaspoon salt
1 tablespoon sucanat
2 tablespoons sesame oil
2/3 cup ice water

Directions

Blend oats and almonds in dry blender to flour consistency.

Combine dry ingredients in bowl; add oil and stir; add water and mix to soft dough.

Press mixture into lightly oiled or sprayed pan, pressing from center outward; crimp edges with fork or dampened fingertips.

Pre-bake for 10-15 minutes at 350 degrees F (175 degrees C) and cool before adding filling.

Almond Bars I

Ingredients

2 cups all-purpose flour
1/2 cup white sugar
1/4 teaspoon salt
2 egg yolks
3/4 cup butter
1/2 cup any flavor fruit jam
2 egg whites
1/4 teaspoon almond extract
1/4 cup white sugar
1/2 cup flaked coconut
1/2 cup blanched slivered almonds

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, stir together the flour, 1/2 cup sugar and salt. Make a well in the center and add the egg yolks and butter. Work into the dry ingredients with your hands until well blended. Press dough into an unprepared 9x9 inch baking pan.

Bake 15 to 20 minutes in the preheated oven. When the crust cools a little bit, spread with the jam or jelly, and set aside.

In a clean bowl, whip the egg whites until they reach soft peaks. Gradually add the remaining 1/4 cup of sugar, then the almond extract. Continue to whip until the whites hold stiff peaks and sugar is dissolved. Fold in the coconut and spread the mixture over the jam layer. Sprinkle the almonds over the top, and return to the oven.

Bake for 8 to 10 more minutes until the top is lightly browned. Cool slightly and cut into bars.

Almond Thins

Ingredients

1 cup unsalted butter
1 egg
1 cup white sugar
1 3/4 cups all-purpose flour
1 teaspoon vanilla extract
1 teaspoon salt
2 cups sliced almonds

Directions

Preheat oven to 325 degrees F (175 degrees C).

In a medium bowl, cream together the butter and sugar until light and fluffy. Add the egg and vanilla and beat until smooth. Sift together the flour and salt and slowly stir into butter mixture until just blended.

Divide batter in half and place each half on in the center of two ungreased, flat-sided cookie sheets. Dip a spatula in warm water and spread batter to cover the entire baking sheet, making sure batter is spread evenly. Sprinkle almonds and press gently into dough.

Bake each sheet about 12 minutes, or until edges are lightly browned. Cut hot cookies into 2-inch squares. Return to oven and bake until lightly golden... about 5 minutes. Watch carefully to prevent over baking.

Remove from oven to a wire rack. Slide spatula under cookies to loosen. Cool completely on cookie sheets. Store in airtight containers with waxed paper between layers.

Almond Butter Icing

Ingredients

1 cup shortening
1 cup butter
5 cups sifted confectioners' sugar
4 1/2 tablespoons milk
1 1/2 teaspoons almond extract

Directions

Cream together the shortening and the butter, add the almond extract and beat until fluffy.

Beat in the confectioners' sugar, one cup at a time. Add the milk alternately with the confectioners' sugar, one tablespoon at a time until the icing reaches the desired consistency. Color and decorate as desired.

Almond Sandies

Ingredients

1 cup butter or margarine,
softened
1 cup sugar
1 teaspoon almond extract
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup slivered almonds

Directions

In a mixing bowl, cream butter and sugar. Add extract; mix well. Combine flour, baking soda, baking powder and salt; gradually add to creamed mixture. Fold in almonds.

Drop by rounded teaspoonfuls onto ungreased baking sheets. Bake at 300 degrees F for 22-24 minutes or until lightly browned. Cool 1-2 minutes before removing to a wire rack.

Planet Mars Almond Bars

Ingredients

2 cups white sugar
1/4 cup light corn syrup
1/2 cup water
1 pinch salt
2 egg whites
2/3 cup almonds
35 caramels
2 tablespoons water
24 ounces milk chocolate chips

Directions

In a medium saucepan, combine sugar, corn syrup and 1/2 cup water. Bring to a boil and add salt. Heat to 270 to 290 degrees F (132 to 143 degrees C), or until a small amount of syrup dropped into cold water forms hard but pliable threads.

While the syrup is cooking, beat the egg whites in the metal bowl of an electric mixer until stiff peaks form. When the syrup is ready, set the mixer to low speed, remove the syrup from the heat, and pour it into the egg whites in a thin stream, blending continuously. Continue to mix until the nougat begins to thicken to the consistency of a soft dough, about 20 minutes. Lightly grease a 9x9 inch baking dish. Mix in almonds and press nougat into prepared dish and chill in refrigerator until firm, about 30 minutes.

In a small saucepan over low heat, melt the caramels with 2 tablespoons water. Pour melted caramel over nougat. Chill in refrigerator 30 minutes.

Cut the chilled candy into 14 oblong bars with a sharp knife. In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth. Dip bars into melted chocolate, let cool 2 hours on wire rack or waxed paper.

Almond Bark Snacker

Ingredients

1 pound white candy coating,
melted
1 cup peanut butter
3 cups crispy rice cereal
1 (16 ounce) package miniature
marshmallows
1 cup chopped pecans (optional)

Directions

Stir together the melted candy coating and peanut butter. Add the rice cereal, marshmallows, and pecans; stir until evenly combined. Spoon the mixture onto a sheet of waxed paper in an even layer to cool completely before serving.

Almond Crescents

Ingredients

1 cup butter (no substitutes),
softened
1/3 cup sugar
1 2/3 cups all-purpose flour
3/4 cup finely ground almonds
1/4 teaspoon salt
1/2 cup confectioners' sugar
1 teaspoon ground cinnamon

Directions

In a mixing bowl, cream butter and sugar. Combine flour, almonds and salt; gradually add to the creamed mixture. Cover and refrigerate for 1 hour or until easy to handle. Divide dough into fourths. Roll out each portion into a long rope, about 1/4 in. diameter. Cut into 2-in. lengths. Place 2 in. apart on lightly greased baking sheets; form each into a crescent. Bake at 325 degrees F for 14-16 minutes or until set. Cool for 2 minutes. Combine confectioners' sugar and cinnamon; dip warm cookies in sugar mixture. Place on wire racks to cool.

Almond Tea

Ingredients

3 tablespoons instant iced tea powder
1 cup white sugar
2 cups boiling water
1 (12 ounce) can frozen lemonade concentrate
2 teaspoons vanilla extract
1 tablespoon almond extract

Directions

In a 1 gallon container, mix together the instant tea powder and sugar. Pour in the boiling water and lemonade concentrate, and mix well. Stir in the vanilla and almond extracts. Fill container the rest of the way with cold water. Stir and serve over ice, or refrigerate until ready to serve.

Cranberry-Almond Apple Pie

Ingredients

1 cup sugar
1/4 cup all-purpose flour
3 tablespoons butter or margarine,
melted
1/2 teaspoon ground nutmeg
1/8 teaspoon salt
6 medium baking apples, peeled
and thinly sliced
1 cup fresh or frozen cranberries
1 (9 inch) pastry shell
TOPPING:
1/2 cup packed brown sugar
1/3 cup all-purpose flour
1/2 teaspoon ground cinnamon
3 tablespoons butter or margarine
1/3 cup sliced almonds, toasted

Directions

In a bowl, combine sugar, flour, butter, nutmeg and salt; mix well. Add apples and cranberries; stir gently. Pour into pie shell. In a small bowl, mix the brown sugar, flour and cinnamon; cut in butter until crumbly. Stir in almonds; sprinkle over filling. Bake at 350 degrees F for 1 hour, or until apples are tender.

Jen's Almond Cardamom Cookies

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking powder
1/8 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground cardamom
2/3 cup unsalted butter, softened
1 cup white sugar
1 (3 ounce) package cream
cheese, softened
3 tablespoons almond paste
1 egg
1 teaspoon vanilla extract
1/4 teaspoon lemon zest

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Sift together the flour, baking powder, baking soda, salt and cardamom. Set aside.

In a medium bowl, cream together the butter, sugar, cream cheese and almond paste until smooth. Beat in the egg, vanilla and lemon zest. Gradually blend in the dry ingredients until well mixed. Drop by spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Almond Toddy

Ingredients

2 cups vanilla-flavored almond milk
2 fluid ounces spiced rum
1 fluid ounce brandy
1/3 teaspoon almond extract
1/2 teaspoon cinnamon
1/3 teaspoon nutmeg, plus more for garnish
Light whipped cream to garnish
Slivered California Almonds to garnish

Directions

Over low heat, combine almond milk, rum, brandy, almond extract, cinnamon and nutmeg in a medium saucepan, stirring constantly with a whisk until very warm.

Pour into large mugs, leaving 1 inch of room at the top. Top with whipped cream, almonds and a sprinkle of nutmeg.

White Wine Almond Chicken

Ingredients

3/4 cup white wine
1 cup chicken broth
1 cup heavy cream
3 tablespoons all-purpose flour
1 pound fresh mushrooms, sliced
1 white onion, finely chopped
1 cup sliced almonds
salt and pepper to taste
6 skinless, boneless chicken
breast halves

Directions

Heat wine, broth and most of the cream (reserve a little) in a medium saucepan over medium low heat. Thicken flour with reserved cream, enough to make a thin paste. Add this to saucepan, stirring constantly until sauce has thickened. Stir in mushrooms and onions.

Preheat oven to 325 degrees F(165 degrees C).

Place chicken in a 9x13 inch baking dish. Pour sauce over chicken and top with almonds. Bake in the preheated oven for 1 1/2 hours.

Crispy Almond Strips

Ingredients

1 cup cold butter (no substitutes)
2 cups all-purpose flour
1/2 cup sour cream
2/3 cup sugar, divided
1 cup ground almonds
1 teaspoon ground cinnamon

Directions

In a bowl, cut butter in flour until mixture resembles coarse crumbs. With a fork, stir in sour cream until blended. Divide in half; shape each half into a ball and flatten. Wrap tightly and freeze for 20 minutes. Sprinkle 1/3 cup sugar on a lightly floured surface; roll each portion of dough into a 12-in. square. Combine almonds, cinnamon and remaining sugar; sprinkle over dough. Using a rolling pin, press nut mixture into dough. Cut into 1-in. strips; cut each strip widthwise into thirds. Place 1 in. apart on greased baking sheets. Bake at 400 degrees F for 12-14 minutes or until golden brown.

Almond Crusted Chicken with Tomato Citrus

Ingredients

1/4 cup olive oil
2 cloves garlic, chopped
2 cups roma (plum) tomatoes, diced
1 cup diced orange wedges
1/4 cup chopped fresh rosemary
1/4 cup chopped fresh thyme
1/8 teaspoon salt
1 cup ground almonds
1/4 cup all-purpose flour
1/8 teaspoon ground cumin
1/8 teaspoon curry powder
1/8 teaspoon ground turmeric
1/8 teaspoon salt
1/8 teaspoon ground black pepper
6 skinless, boneless chicken breast halves
1/4 cup olive oil
1/4 cup clarified butter

Directions

To Make Sauce: Heat 1/4 cup olive oil in a large saucepan over medium heat. Saute garlic for 2 minutes, then add the tomato, orange, rosemary, thyme, salt and pepper and stir together. Cover and cook over medium heat for 15 minutes; remove cover and let sauce reduce for an additional 15 minutes. Set aside and keep warm.

To Make Crusted Chicken: In a shallow dish or bowl, mix together the almonds, flour, cumin, curry powder, turmeric, 1/8 teaspoon salt and 1/8 teaspoon pepper. Coat breasts in flour mixture and fry in a large skillet with 1/4 cup oil and clarified butter for about 5 to 7 minutes each side, or until golden brown and cooked through (juices run clear).

When ready to serve, place chicken on a platter and top with warm sauce; do this right before serving, to retain crispiness of the chicken.

Almond Rhubarb Coffee Cake

Ingredients

1 1/2 cups packed brown sugar
2/3 cup vegetable oil
1 egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 cup milk
1 1/2 cups rhubarb, chopped
1/2 cup sliced almonds
1/3 cup white sugar
1 tablespoon butter, melted
1/4 cup sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9 inch round pans.

In a large bowl, beat brown sugar, oil, egg, and vanilla together until smooth. Combine flour, salt and baking soda; add to sugar mixture alternately with milk. Beat until smooth. Stir in rhubarb and 1/2 cup almonds. Pour into prepared pans.

In a small bowl, combine white sugar and butter or margarine. Stir in 1/4 cup almonds. Sprinkle topping over batter.

Bake for 30 to 35 minutes, or until the cake tests done.

Almond and Baby Bok Choy Asian Salad

Ingredients

1/2 cup canola oil
1/4 cup rice vinegar
3 tablespoons soy sauce
1 tablespoon mirin (Japanese sweet rice wine)
2 tablespoons toasted sesame seeds
1/2 head romaine lettuce, chopped
2 heads baby bok choy, cleaned and sliced
1 carrot, cut into matchsticks
1/4 cup toasted sliced almonds
1/2 cup croutons

Directions

Whisk together the oil, vinegar, soy sauce, mirin, and sesame seeds in a small bowl, then set aside. Toss together the romaine, bok choy, carrot, almonds, and croutons in a large bowl. Pour the dressing over the salad, toss to coat, and serve immediately.

Almond Banana Chocolate Muffins

Ingredients

1 (14 ounce) box banana quick bread and muffin mix, such as the Pillsbury® brand
1 cup water
2 eggs
1/4 cup vegetable oil
1/4 cup cinnamon-flavored applesauce
1 medium banana, diced
1 cup sliced California Almonds, divided
3/4 cup semi-sweet chocolate chips or chopped dark chocolate

Directions

Preheat oven to 400 degrees F. Prepare a muffin tin with paper liners.

Prepare muffins according to package instructions using water, eggs and oil, but use only 1/4 cup oil instead of 1/2 cup, and add 1/4 cup applesauce. Stir in banana, 3/4 cup almonds and chocolate. Divide evenly among muffin cups and sprinkle with remaining 1/4 cup almonds.

Bake 15-20 minutes, until a tester comes out clean. Cool muffin tin on a rack for 10 minutes, then remove muffins and continue cooling on rack. Store air tight at room temperature for up to 4 days.

ANZAC Biscuits with Almonds

Ingredients

2 cups quick cooking oats
1 3/4 cups all-purpose flour
1/2 cup sliced almonds
1 cup white sugar
1 cup melted butter
1 teaspoon baking soda
2 tablespoons golden syrup
2 tablespoons boiling water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, stir together the rolled oats, flour, almonds and sugar. In a small saucepan over medium heat, melt butter. When butter has melted, remove from heat and stir in baking soda, golden syrup and boiling water. Stir the warm mixture into the dry ingredients and mix well. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheet and flatten slightly.

Bake in the preheated oven 15 to 18 minutes, until golden. Remove from baking sheets to cool on wire racks.

Norwegian Almond Cake

Ingredients

5 egg yolks
2/3 cup white sugar
1/2 cup heavy cream
2/3 cup butter

5 egg whites
1 2/3 cups confectioners' sugar
1 teaspoon baking powder
2 cups finely chopped almonds

Directions

In a saucepan over low heat, or in a metal bowl set over a pan of simmering water, whisk together the egg yolks and sugar. Stir in the heavy cream. Cook and stir until the mixture is very thick. A few drops dribbled onto the surface should be visible. Remove from heat, and stir in the butter until completely incorporated. Place a sheet of plastic wrap directly on the surface, and refrigerate overnight.

Preheat the oven to 400 degrees F (200 degrees C). Grease a 9 inch springform pan.

In a glass or metal bowl, whip egg whites with an electric mixer until it is able to hold a firm peak. In a separate bowl, stir together the almonds, baking powder and confectioners' sugar. Fold into the egg whites until well blended. Pour the batter into the prepared pan.

Bake for 30 minutes in the preheated oven, until the top of the cake springs back when pressed lightly. Cool cake, then remove from the pan. Spread the custard on top, and serve.

Chinese Almond Cakes

Ingredients

2 1/2 cups sifted all-purpose flour
3/4 cup white sugar
1/4 teaspoon salt
1 teaspoon baking powder
3/4 cup butter, softened
1 egg
3 tablespoons water
1 teaspoon almond extract
36 blanched almonds
1 egg yolk

Directions

Sift flour, sugar, salt and baking powder together in a large bowl. Using pastry blender or knives, cut in butter until mixture resembles coarse cornmeal.

Beat the egg together with 2 tablespoons of the water and the almond extract. Add this to the flour mixture and mix with a fork until dough leaves the sides of the bowl.

On a lightly floured surface, knead the dough until it is smooth. Wrap it in foil or cling-wrap and refrigerate for one hour.

Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Form dough into 1 inch balls and place them 3 inch apart on ungreased cookie sheets. Flatten each cookie to about 1/4 inch thick and press an almond into the center of each. Beat egg yolk with 1 tablespoon water and brush on cookies.

Bake 20-25 minutes or until golden brown. Remove to wire rack to cool.

Maraschino Cherry Almond Cookies

Ingredients

1 cup unsalted butter, at room temperature
2/3 cup sifted confectioners' sugar
1 1/2 teaspoons almond extract
2 eggs, at room temperature
1/8 teaspoon salt
2 cups all-purpose flour
2/3 cup chopped drained maraschino cherries

Royal Icing:

2 egg whites
2 teaspoons lemon juice
1/2 teaspoon vanilla extract
3 cups sifted confectioners' sugar

Directions

Place the butter in a mixing bowl, and beat with an electric mixer on high speed until smooth and creamy, about 2 minutes. Gradually beat in 2/3 cup of confectioners' sugar, then add almond extract, eggs, and salt, and beat until the mixture is fluffy and well combined, about 3 more minutes. Reduce mixer speed to medium, and gradually beat in flour until the dough is smooth, about 1 minute. Gently stir in the maraschino cherries.

Form the dough into 2 logs about 1 inch in diameter, roll each log in plastic wrap or waxed paper, and refrigerate until thoroughly chilled, at least 2 hours.

Preheat oven to 350 degrees F (175 degrees C). Line several baking sheets with parchment paper.

Cut each dough log into about 25 slices about 1/2-inch thick, and place the cookies on the prepared baking sheets, leaving about 1/2 inch of space between each cookie.

Bake in the preheated oven until the cookies are set but not browned, 12 to 14 minutes. Remove to cooling racks to cool to room temperature, about 15 minutes.

To make icing, beat egg whites with lemon juice until frothy, about 1 minute, then beat in vanilla extract and confectioners' sugar, a cupful at a time, until the icing is smooth and spreadable. Spread about 1 teaspoon of icing on each cooled cookie, and let the icing harden before stacking.

Swedish Ground Almond Spritz Cookies

Ingredients

3/4 cup blanched slivered almonds
1 cup butter, softened
1 cup sugar
1 egg
1 teaspoon almond extract
1 tablespoon milk
2 cups all-purpose flour
1/8 teaspoon baking powder
1/4 teaspoon salt

Directions

Preheat the oven to 350 degrees F (175 degrees C). Spread the almonds out on a baking sheet. Bake in the preheated oven for 10 to 15 minutes, until lightly browned or until they give off an aroma. Remove from the oven, and allow to cool completely. Grind to a consistency resembling rough sand in a food processor or blender. Be sure almonds are cool, or you will make almond butter.

In a medium bowl, cream together the butter and sugar until light and fluffy. Beat in the egg, then stir in the almond extract and milk. Sift in the flour, baking powder and salt, and mix in along with the ground toasted almonds to form a soft dough. Refrigerate the dough for 15 to 20 minutes. This will help the cookies keep their shape after pressing.

Lightly grease cookie sheets, and fill cookie press with dough. Press out cookies at least 1 inch apart depending on the size. You can experiment with different cookie designs. I've found most true Swedes tend to use the star shape, however, you're free to use whatever shape suits your fancy.

Bake for 8 to 10 minutes in the preheated oven, until cookies are lightly browned. Cool on the cookie sheets for a minute before transferring to a wire rack to cool completely.

Sugar Spiced Almonds

Ingredients

1/4 cup sugar
2 tablespoons vegetable oil
1 teaspoon cayenne pepper
1/2 teaspoon garlic salt
1/2 teaspoon chili powder
1/4 teaspoon crushed red pepper flakes
2 cups unblanched whole almonds

Directions

In a bowl, combine the first six ingredients. Add almonds; toss to coat. Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 250 degrees F for 30 minutes or until lightly browned, stirring occasionally. Cool. Store in an airtight container.

Italian Almond Cookies II

Ingredients

2 pounds almond paste
1 cup all-purpose flour
8 egg whites
2 cups white sugar
2 cups confectioners' sugar
2 cups sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, use your hands to mix together the almond paste, flour, egg whites, white sugar and confectioners' sugar until well blended. The mixture will be very sticky. Place the sliced almonds into a small bowl. Scoop out rounded teaspoonfuls of the dough and drop them into the almonds. Roll until completely coated. Place 2 inches apart onto the prepared cookie sheets.

Bake for 15 to 20 minutes in the preheated oven, until golden brown. Cool on cookie sheets for a few minutes before removing to a wire rack to cool completely.

Curried Butternut Squash Soup with Almonds

Ingredients

2 butternut squash
1 cup slivered California Almonds, divided
4 tablespoons extra-virgin olive oil, divided
1 cup diced onion
3 cloves garlic, minced
1 1/2 teaspoons mild curry powder
5 cups chicken or vegetable broth
salt to taste
6 tablespoons plain lowfat yogurt

Directions

Preheat oven to 375 degrees F. Roast squash for 15 minutes; remove from oven and cut in half, scooping out seeds. Place cut side down on oiled baking sheet and return to oven for 30-35 minutes, until very soft. Remove from oven and let cool.

Meanwhile, turn heat down to 350 degrees F. Place almonds on the baking sheet and roast until golden brown, about 10 minutes. Heat 2 tablespoons oil in a large pot. Add onion and garlic; saute on medium heat until onion is translucent. Add curry powder and stir for 2-3 minutes, until fragrant.

Cut away peel from squash, and cut into bite-sized pieces. Place curried onion and garlic mixture in a blender or food processor; add enough squash and broth to fill. Add 3/4 cup almonds, reserving the remaining 1/4 for garnish, and process until smooth. Transfer to pot. Puree remaining squash and broth, and transfer to pot.

Stir mixture and bring to a boil; reduce heat and simmer for 10 minutes. Season with salt. Ladle soup into bowls, swirl 1/4 teaspoon of olive oil on each bowl and top with a dollop of yogurt. Sprinkle remaining almonds on top of yogurt.

Almond Broccoli Stir-Fry

Ingredients

10 cups broccoli florets
2 tablespoons canola oil
2 cloves garlic cloves, minced
1/4 cup reduced-sodium soy sauce
2 tablespoons sugar
1/2 teaspoon ground ginger
2 teaspoons lemon juice
1/2 cup chopped almonds, toasted

Directions

In a nonstick skillet or wok, stir-fry broccoli in oil for 2 minutes or until crisp-tender. Add garlic; stir-fry for 1 minute. Stir in the soy sauce, sugar and ginger; cook for 1-2 minutes or until sugar is dissolved. Sprinkle with lemon juice and almonds.

Eggplant with Almonds

Ingredients

2 large eggplants, cut into cubes
salt
1/4 cup olive oil
1 large onion, minced
2 cloves garlic, minced
1 cup whole almonds, skin removed
2 cups cherry tomatoes, halved and seeded
4 mint leaves, sliced
2 tablespoons white wine
2 tablespoons white sugar
1 pinch salt
1/2 teaspoon chili powder
1/2 cup chopped fresh parsley

Directions

Place the eggplant in a colander and sprinkle with salt. Set the colander in the sink to drain off liquid, about 20 minutes. Pat the cubes with paper towel to remove excess salt.

Heat the olive oil in a large skillet over medium-high heat. Cook the onion in the oil until translucent. Add the garlic; cook and stir another 2 minutes. Stir in the eggplant and almonds, cooking and stirring until the eggplant is tender, but not mushy, about 20 minutes.

When the eggplant is cooked through, mix in the tomatoes, mint, white wine, sugar, salt, and chili powder. Cook mixture for 10 minutes, stirring occasionally; remove from heat and garnish with parsley.

Crispy Almond Cookies

Ingredients

1 3/4 cups all-purpose flour
1 teaspoon cream of tartar
1/8 teaspoon salt
1/2 cup shortening
3/4 cup white sugar
2 eggs
1 1/2 teaspoons warm water
1 1/2 teaspoons baking soda
1/2 teaspoon almond extract
2 tablespoons milk
1/4 cup ground almonds

Directions

In a large bowl, cream the shortening, and sugar. Separate the eggs and refrigerate the whites. Mix in the egg yolks and almond extract. Dissolve the baking soda in the water, and stir into the mixture along with the milk. Combine the flour, cream of tartar and salt; gradually stir into the sugar mixture. Fold in the almonds.

Roll the dough into a log about 2 inches in diameter. Wrap in waxed paper and refrigerate for at least 4 hours.

Preheat oven to 375 degrees F. Cut the dough into 1/8 inch thick slices and place 2 inches apart on ungreased cookie sheets. Brush with egg whites and sprinkle with sugar.

Bake for 10 to 12 minutes, or until lightly colored. Let cool on wire racks.

Almond Rum Cake

Ingredients

3 eggs
1/2 teaspoon cream of tartar
2/3 cup butter, softened
1 1/2 cups white sugar
1 teaspoon vanilla extract
1 teaspoon almond extract
2 teaspoons lemon zest
2 teaspoons lemon juice
3/4 cup milk
2 1/3 cups all-purpose flour
2 teaspoons baking powder
3/4 teaspoon baking soda
1/2 cup finely chopped blanched almonds
2 teaspoons dark rum

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease one 10 inch tube pan and sprinkle the almonds evenly over the bottom.

Separate the eggs. In a bowl, beat the egg whites with the cream of tartar until stiff. Set aside.

In a large bowl, cream the butter with the sugar. Beat in the egg yolks, then the vanilla, almond extract, lemon juice, lemon rind, and milk.

In another bowl, stir together the flour, baking powder, and baking soda. Beat into the creamed mixture. Stir in about 1/3 of the egg whites to lighten the batter and then fold in the rest gently but thoroughly. Turn batter into the prepared pan.

Bake at 300 degrees F (150 degrees C) for 1-1/2 hours or until cake tests done when a toothpick inserted neat the center comes out clean. As soon as you remove the cake from the oven, sprinkle the top evenly with the rum. Transfer to a rack to cool. Makes about 14 servings.

Almond Blue Cheese Fritters

Ingredients

3 ounces blue cheese
2 tablespoons heavy cream
1/4 cup slivered California
Almonds
2 tablespoons coarsely chopped
red bell pepper
1/4 cup flour for rolling dough
1 (15 ounce) package ready-made
pie crust containing 2 pie crusts
(Pillsbury®)
2 tablespoons slivered California
Almonds
oil for frying

Directions

Blend blue cheese, cream, 1/4 cup slivered almonds and red bell pepper in a food processor.

Sprinkle countertop with flour and unroll the two pie crusts. Cut 8 (2x3-inch) rectangles out of each crust. Place 1 tablespoon filling each on 8 rectangles. Cover them with the remaining 8 rectangles. Pinch small points in the corners, middle and ends to seal the edges. The packet will have 8 small points. Press the remaining 2 tablespoons almonds onto the top of the fritters.

Heat oil to 350 degrees F and fry the fritters one at a time for about 1 minute or until they are golden. Drain on a plate lined with paper towels.

Almond Dip

Ingredients

5 slices bacon
1 1/2 cups whole almonds, raw
8 ounces cream cheese, softened
1/2 cup mayonnaise
1 tablespoon chopped green onions
1/2 teaspoon dried dill weed
pinch of freshly ground black pepper
1 teaspoon whole pine nuts (optional)
crackers

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside.

Preheat oven to 300 degrees F (150 degrees Celsius).

Arrange almonds on a baking sheet in a single layer. Bake in the preheated oven for 15 minutes, watching carefully and stirring occasionally to prevent burning. Remove from oven, and set aside to cool.

In a bowl, mix together softened cream cheese, mayonnaise, green onions, dill weed, and black pepper until well blended. Form mixture into a pinecone shape, and carefully place on a serving dish.

Beginning at the top of the "pinecone" with the points facing upward, press cooled almonds gently into cheese, each point slightly overlapping the bottom of the almond above. If desired, press a few pine nuts randomly between some of the almonds. Serve with crackers for spreading.

Almond Lemon Chicken

Ingredients

5 tablespoons lemon juice
3 tablespoons Dijon-style prepared mustard
2 cloves garlic, chopped
1/4 teaspoon ground white pepper
6 1/2 tablespoons olive oil
6 skinless, boneless chicken breasts
1 cup sliced almonds
2 cups chicken broth
1 teaspoon cornstarch, dissolved in 1 tablespoon water
2 tablespoons orange marmalade
2 tablespoons butter, cut into pieces
2 tablespoons chopped fresh parsley
1/4 teaspoon crushed red pepper flakes
6 slices lemon, for garnish

Directions

Combine the lemon juice, mustard, garlic and white pepper. Beat in 5 tablespoons of the olive oil. Put the chicken in a shallow container and pour the lemon mixture over it. Cover and refrigerate for at least 1 hour.

In a large skillet, saute the almonds in 1/2 tablespoon of the olive oil until golden. Remove from skillet and reserve. Wipe out the skillet. Drain the chicken, reserving the lemon marinade. Add remaining 1 tablespoon olive oil to skillet, then add chicken breasts and brown over high heat until breast is brown on each side (6 to 10 minutes). Remove from skillet and reserve.

Strain the lemon marinade into the skillet. Bring to a boil and boil for 1 minute. Add chicken broth and cornstarch/water mixture. Cook over high heat, stirring occasionally, until the mixture reduces by half (about 5 minutes). Add marmalade and stir over medium heat until melted. Stir in the butter a bit at a time over high heat, stirring constantly. Stir in parsley and red pepper flakes. Return chicken to skillet and heat through. Add reserved almonds and garnish with lemon slices.

Almond Chicken Casserole II

Ingredients

2 cups uncooked long-grain rice
1/2 tablespoon butter
4 tablespoons chopped onion
2 cups diced celery
3 cups cooked, chopped chicken breast meat
1 cup mayonnaise
1 (10.75 ounce) can condensed cream of chicken soup
1/2 cup blanched slivered almonds
1 cup crushed cornflake crumbs
2 tablespoons butter

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Set aside. Melt 1/2 tablespoon butter in a medium skillet over medium heat; saute onion and celery until soft.

Preheat oven to 350 degrees F (175 degrees C).

Combine the chicken, rice, onion and celery in a 9x13 inch baking dish. Stir in mayonnaise and soup, then almonds. Top with crushed cornflakes and 2 tablespoons butter.

Bake in preheated oven for 45 minutes, until golden brown.

Almond Puff Pastries

Ingredients

1 (17.3 ounce) package frozen puff pastry, thawed
1 egg, separated
1 tablespoon water
1 cup sliced almonds
1 cup sugar
2 cups whipping cream, whipped
confectioners' sugar

Directions

Unfold pastry sheets onto a lightly floured surface. Cut each sheet into nine 3-in. squares. Place 1 in. apart on greased baking sheets. In a small bowl, beat egg yolk and water; brush over pastry squares. In another bowl, beat egg white; add almonds and sugar. Spread over each square. Bake at 375 degrees F for 20-25 minutes or until well puffed and browned. Cool completely on wire racks.

Split pastries in half horizontally. Fill with whipped cream; replace tops. Sprinkle with confectioners' sugar. Serve immediately.

Almond Shortbread I

Ingredients

1 cup butter
1/2 cup white sugar
2 teaspoons almond extract
2 1/2 cups sifted all-purpose flour
1/3 cup granulated sugar for decoration

Directions

In a large bowl, beat butter with 1/2 cup sugar and almond extract until light and fluffy. With wooden spoon, stir in flour until smooth and well combined. Divide dough into 2 parts. Refrigerate, covered for 2 hours.

Preheat oven 300 degrees F (150 degrees C).

On lightly sugared surface, roll out dough, one part at a time, about 1/2 inch thick. Using a 1 1/2 inch round cookie cutter, cut out cookies. Place 1 inch apart, on ungreased cookie sheet. With end of wooden spoon, or cookie press, make an indentation in center of each cookie.

Bake 25 to 30 minutes, or until light golden brown around the edges. While still warm, roll in sugar. Cool completely on a wire rack.

Chicken Salad with Toasted Almonds

Ingredients

4 cups cubed, cooked chicken
2 tablespoons fresh lemon juice
1 cup creamy salad dressing, e.g.
Miracle Whip[®]
1 teaspoon salt
1 cup pineapple tidbits, drained
1 cup halved green grapes
1 cup blanched slivered almonds,
toasted
1/2 cup chopped water chestnuts
1/4 cup shredded lettuce

Directions

In a large bowl, toss the chicken with the lemon juice. Cover and chill for 2 hours.

Mix the salad dressing, salt, pineapple, grapes, almonds, water chestnuts and lettuce into the chicken until evenly combined. Chill until serving.

Italian Almond Macaroons

Ingredients

16 ounces almond paste
6 egg whites
1 cup white sugar
1 cup confectioners' sugar
1/2 cup sifted all-purpose flour
1/4 teaspoon salt
2 teaspoons lemon extract
3 drops red food coloring
1/2 cup slivered almonds

Directions

Preheat the oven to 300 degrees F (150 degrees C). Line cookie sheets with parchment paper.

In a medium bowl, stir together the almond paste, egg whites and lemon extract until smooth. Sift together the white sugar and confectioners' sugar, then combine sugars with the flour and salt. Stir the dry ingredients into the egg mixture along with the food coloring of your choice. Drop by teaspoonfuls, two inches apart, onto the prepared cookie sheets. Sprinkle some nuts on top of each cookie.

Bake for 25 to 30 minutes in the preheated oven, until cookies are golden around the edges. Cool for a few minutes on baking sheets before removing to wire racks to cool completely. Store or freeze in an airtight container.

Almond Shortbread II

Ingredients

1 1/8 cups butter
1 cup confectioners' sugar
1 cup cornstarch
1 cup all-purpose flour
1/2 teaspoon ground nutmeg
1/2 cup almond meal
20 almonds

Directions

In a medium bowl, cream together the butter and confectioners' sugar until very light. Gradually add the cornstarch, all purpose flour and nutmeg. Stir until well blended. Turn the dough out onto a lightly floured surface, and knead for a few turns. Divide the mixture into 2 parts. Roll each part into a roll about 6 inches (15 cm) long. Wrap the rolls in plastic wrap or wax paper, and refrigerate for at least 1 hour. These can be refrigerated for up to 1 week.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Unwrap the rolls and slice into 1/2 inch thick slices. Place onto the prepared cookie sheets. Gently press an almond onto the top of each cookie.

Bake for 12 to 15 minutes in the preheated oven. When cookies are cooled, store in an airtight tin to preserve crispness.

Almond Coconut Chocolate Cookie Balls

Ingredients

2 (1 ounce) squares unsweetened chocolate
1 (14 ounce) can sweetened condensed milk
3 cups flaked coconut
1 teaspoon vanilla extract
1 pinch salt
1 cup whole almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.

In the top half a double boiler melt the chocolate and condensed milk, stirring frequently.

Pour the melted chocolate mixture over the coconut. Stir in the vanilla and salt. Mix well until the coconut is completely coated. Drop dough by teaspoonfuls onto the prepared baking sheet. Press one whole almond into the top of each cookie.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Check at 8 minutes as the bottoms tend to burn easily. Remove from oven and cool.

Chocolate Almond Sandwich

Ingredients

2 tablespoons almond butter
2 slices multigrain bread
1 tablespoon chocolate hazelnut spread
1/2 bananas, sliced

Directions

Spread almond butter over one side of one slice of bread, and arrange sliced bananas over almond butter. Spread chocolate spread over one side of the other slice of bread, and place over bananas to make a sandwich.

Braided Almond-Herb Bread

Ingredients

1 (.25 ounce) package active dry yeast
2 tablespoons sugar
1/4 cup warm water (105 degrees to 115 degrees)
1/4 cup butter or margarine
1 teaspoon salt
1 cup warm milk (110 to 115 degrees F)
3 1/2 cups all-purpose flour, divided
1 teaspoon dried rosemary, crushed
1 teaspoon dill weed
1/2 teaspoon dried marjoram, crushed
1/2 cup finely chopped almonds, toasted, divided
1 egg, beaten
1 tablespoon water

Directions

Dissolve yeast and sugar in warm water; set aside. In large mixing bowl, combine butter, salt and milk. Stir in yeast mixture, 2 cups flour, herbs and 2 tablespoons almonds. Beat until well-mixed. Stir in enough remaining flour to form a soft dough. Turn out onto a floured surface and knead until smooth and elastic, about 6-8 minutes. Place dough in greased bowl, turning once to grease dough surface. Cover; let rise in warm place until doubled, about 1 hour. Punch dough down and cut off 1/3 of dough; set aside. Divide remaining dough into three equal parts, shaping each into a 14-in. rope. Braid ropes and place on greased baking sheet. Divide set-aside dough into three ropes and braid. Place smaller braid on top of larger braid. Cover; let rise until doubled, about 1 hour. Combine egg and water. Brush over entire loaf; sprinkle with remaining almonds. Bake at 375 degrees F for 30 minutes.

Almond Apricot Bars

Ingredients

2 cups vanilla or white chips,
divided
1/2 cup butter, softened
1/2 cup sugar
2 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
3/4 cup apricot jam
1/2 cup sliced almonds

Directions

In a microwave, melt 1 cup chips; set aside. In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in melted chips and vanilla. Gradually beat in flour. Spread half of the batter into a greased 8-in. square baking dish. Bake at 325 degrees F for 15-20 minutes or until golden brown. Spread with jam.

Stir remaining chips into remaining batter. Drop by tablespoonfuls over jam; carefully spread over top. Sprinkle with almonds. Bake for 30-35 minutes or until golden brown. Cool completely on a wire rack. Cut into squares; cut squares in half.

Almond Cherry Biscotti

Ingredients

2 cups all-purpose flour
1 cup sugar
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 cup cold butter (no substitutes)
2 eggs
1 tablespoon milk
1/2 teaspoon vanilla extract
1 cup coarsely chopped blanched almonds
1 cup halved candied cherries

Directions

In a bowl, combine the flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. In another bowl, beat eggs, milk and vanilla until blended; stir into dry ingredients until blended. Stir in almonds and cherries (the dough will be crumbly). Divide dough in half; shape each half into a ball. On an ungreased baking sheet, roll each ball into a 10-in. x 2-1/2-in. rectangle. Bake at 350 degrees F for 30-35 minutes or until golden brown. Carefully remove to wire racks; cool for 20 minutes. Transfer to a cutting board; cut diagonally with a sharp knife into 3/4-in. slices. Place cut side down on ungreased baking sheets. Bake for 15 minutes or until firm. Remove to wire racks to cool. Store in an airtight container.

Oatmeal Apricot Almond Bites

Ingredients

3/4 cup unsweetened applesauce
1/3 cup packed brown sugar
1/3 cup honey
1/2 cup whole wheat flour
1/2 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 cup rolled oats
1 teaspoon vanilla extract
1 teaspoon almond extract
1/2 cup chopped dried apricots
1/4 cup sliced almonds
1/4 cup dried cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

In a large bowl, blend the applesauce, brown sugar, and honey. In a separate bowl, sift together the whole wheat flour, all-purpose flour, baking soda, baking powder, salt, cinnamon, and nutmeg. Blend the flour mixture into the applesauce mixture. Fold in the oats, vanilla extract, almond extract, apricots, almonds, and cranberries. Drop the batter by rounded teaspoonfuls onto the prepared baking sheet.

Bake 12 to 15 minutes in the preheated oven, until golden brown. Cool on wire racks.

Danish Almond Puff

Ingredients

1 cup all-purpose flour
1/2 cup butter, softened
2 tablespoons water

1/2 cup butter
1 cup water
1 teaspoon almond extract
3 eggs, beaten
1 cup all-purpose flour

1 cup confectioners' sugar
1 teaspoon almond extract
1 tablespoon milk, or as needed
2 tablespoons candy sprinkles

Directions

Place 1 cup of flour in a medium bowl. Mix in butter using a fork or a pastry blender. Sprinkle 2 tablespoons of water over, and stir with a fork until dough comes together. Divide into two balls. Pat dough into two long strips on an ungreased baking sheet, about 14 inches long and 3 inches wide. Set aside.

Preheat the oven to 350 degrees F (175 degrees C).

In a saucepan, combine 1/2 cup of butter and 1 cup of water. Bring to a rolling boil. Add 1 teaspoon of almond extract and remove from the heat. Immediately stir in 1 cup of flour until the mixture pulls away from the sides of the pan. Gradually stir in the eggs until well blended. Divide evenly, and spread over the two crusts on the baking sheet.

Bake for 1 hour in the preheated oven. Allow to cool almost to room temperature before frosting.

To make the frosting, mix together the confectioners' sugar, 1 teaspoon of almond extract and a splash of milk in a small bowl until smooth. Add more milk if necessary to make a pourable glaze. Drizzle over the Danish puffs, and decorate with candy sprinkles.

Almond Green Beans

Ingredients

1 (15 ounce) can green beans
1 (14 ounce) can canned stewed tomatoes
Italian seasoning to taste
1/3 cup sliced almonds

Directions

In a pot over medium heat, cook the green beans and tomatoes until heated through. Season with Italian seasoning. Stir in the almonds just before serving.

Crustless Almond Cheesecake

Ingredients

1 (8 ounce) package cream cheese, softened
1/3 cup sugar
1 egg
1/8 teaspoon almond extract
TOPPING:
1/2 cup sour cream
4 teaspoons sugar
1/2 teaspoon vanilla extract
Assorted fresh fruit

Directions

In a small mixing bowl, beat the cream cheese and sugar for 2 minutes or until smooth. Add the egg and almond extract; beat on low speed just until combined.

Pour into a 7-in. pie plate coated with nonstick cooking spray. Bake at 350 degrees F for 25 minutes. Remove to a wire rack; cool for 5 minutes.

Combine topping ingredients; spread over cream cheese filling. Bake 7-8 minutes longer or until set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; refrigerate for at least 1 hour before serving. Serve with assorted fruit if desired.

Lemon Almond Tea

Ingredients

2 family size black tea bags
4 cups boiling water
2 lemons, thinly sliced
1 cup sugar
1 tablespoon almond extract
2 teaspoons vanilla extract
1 (2 liter) bottle lemon-lime
flavored carbonated beverage,
chilled

Directions

In a saucepan, brew tea bags in hot water for 15 minutes. While waiting for tea to brew, squeeze the lemon slices as you put them into a large pitcher. Pour in sugar.

Pour brewed tea into the pitcher with the sugar and lemons. You can let this sit in refrigerator for up to 1 day, or use it right away. When ready to serve, stir in almond extract, vanilla extract and lemon lime soda.

Crispy Orange-Almond Cookies

Ingredients

1 cup shortening
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
2 tablespoons orange juice
1 tablespoon grated orange peel
1/2 teaspoon almond extract
2 1/3 cups all-purpose flour
1/2 teaspoon baking soda
1/4 cup chopped almonds

Directions

In a mixing bowl, cream shortening and sugars. Beat in egg, orange juice, peel and extract. Combine flour and baking soda; gradually add to the creamed mixture. Stir in almonds. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Honey Almond Chicken

Ingredients

6 bone-in chicken parts
1/2 cup butter
1 large onion, chopped
1/4 cup honey
1/4 cup slivered almonds
1/4 cup lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Arrange chicken parts in a baking dish.

Melt butter in a skillet over medium heat, and cook onion 5 minutes, until tender. Stir in honey, almonds, and lemon juice, and continue cooking 2 minutes, or until heated through. Pour over the chicken, coating each piece.

Cover dish with aluminum foil. Bake chicken 30 minutes in the preheated oven. Remove foil, and continue baking 30 minutes, until chicken juices run clear.

Chocolate Chip Almond Bread

Ingredients

1 cup warm milk (110 degrees F/45 degrees C)
1 1/2 teaspoons salt
2 tablespoons margarine
3 cups bread flour
3 tablespoons white sugar
2 teaspoons active dry yeast
1/2 cup semisweet chocolate chips
1/3 cup blanched slivered almonds
2 tablespoons unsweetened cocoa powder
1 teaspoon almond extract
1/2 cup butter
1 cup confectioners' sugar
2 teaspoons grated orange zest

Directions

Add the milk, salt, 2 tablespoons butter or margarine, flour, sugar and yeast into your bread machine in the order recommended by the manufacturer. Select Basic or rapid setting. Press start. When the display reads 0:00, or the second kneading is about to start, press stop and remove the bread.

Add the chocolate chips, almonds, cocoa and almond extract to the dough. Return to the bread machine and finish the cycle. Serve warm with Orange Butter.

To make Orange Butter: Combine 1/2 cup butter or margarine, 1 cup confectioners' sugar and the zest of a small orange in a food processor until blended.

Mandarin Almond Salad

Ingredients

1 head romaine lettuce - rinsed,
dried and chopped
2 (11 ounce) cans mandarin
oranges, drained
6 green onions, thinly sliced
2 tablespoons white sugar
1/2 cup sliced almonds
1/4 cup red wine vinegar
1/2 cup olive oil
1 tablespoon white sugar
1/8 teaspoon crushed red pepper
flakes
ground black pepper to taste

Directions

In a large bowl, combine the romaine lettuce, oranges and green onions.

Heat 2 tablespoons sugar with the almonds in saucepan over medium heat. Cook and stir while sugar starts to melt and coat almonds. Stir constantly until almonds are light brown. Turn onto a plate, and cool for 10 minutes.

Combine red wine vinegar, olive oil, one tablespoon sugar, red pepper flakes and black pepper in a jar with a tight fitting lid. Shake vigorously until sugar is dissolved.

Before serving, toss lettuce with salad dressing until coated. Transfer to a decorative serving bowl, and sprinkle with sugared almonds.

Almond Orange Chicken

Ingredients

1 tablespoon butter
2/3 cup sliced almonds
6 (6 ounce) skinless, boneless
chicken breast halves
salt and pepper to taste
3 tablespoons butter, melted
1 1/2 cups whipping cream
1 tablespoon Dijon mustard
2 tablespoons orange marmalade
1/8 teaspoon red pepper flakes

Directions

Melt 1 tablespoon butter in a skillet over medium heat. Stir in the almonds, and cook until light brown and toasted, about 4 minutes.

Place the chicken breasts between two sheets of plastic wrap or waxed paper; flatten using a meat mallet or rolling pin. Season with salt and pepper to taste. Melt 3 tablespoons butter in a large skillet over medium heat; add the chicken breasts, and cook 1 minute on each side. Combine 1/2 cup almonds, cream, Dijon mustard, marmalade, and red pepper flakes with chicken, stirring to blend. Cook until sauce thickens, about 10 minutes. Serve chicken topped with sauce and remaining almonds.

Almond Puff

Ingredients

1/2 cup butter, softened
1 cup all-purpose flour
2 tablespoons cold water

1/2 cup butter
1 cup water
1 cup all-purpose flour
1 1/2 teaspoons almond extract
3 eggs

1 1/2 cups confectioners' sugar
2 tablespoons butter, melted
1 1/2 teaspoons vanilla extract
1/2 cup sliced almonds

Directions

In a medium bowl, cut the 1/2 cup of margarine into the 1 cup of flour until mixture resembles coarse crumbs. Add the cold water one tablespoon at a time. Using your hands or a fork, stir until the dough can form a ball. Divide dough in half. Roll or press each half into a 12x3 inch rectangle. Place them 3 inches apart onto an unprepared cookie sheet.

Preheat oven to 400 degrees F (200 degrees C).

In a saucepan, bring the 1/2 cup of margarine, and 1 cup of water to a rolling boil. Lower heat and stir in the flour immediately with a wooden spoon. Continue to stir vigorously until the dough forms a tight ball. Remove from heat. Stir in eggs one at a time, then stir in the almond extract. Spread equally onto both rectangles. Bake for 10 minutes before lowering the oven temperature to 325 degrees F (165 degrees C). Continue to cook for 15 to 20 more minutes. The top should be crispy and brown.

To make the glaze, beat the confectioners' sugar together with the melted butter and vanilla until smooth. Spread over the almond puff when cool, and sprinkle with sliced almonds. Cut into strips and serve.

Toasted Almond Ice Cream Balls

Ingredients

1 cup chopped almonds, toasted
2 pints French vanilla ice cream
HOT FUDGE SAUCE:
1 (12 ounce) can evaporated milk
2/3 cup semisweet chocolate
chips
1/4 cup butter or margarine
2 cups confectioners' sugar

Directions

Place almonds in a shallow dish. Using an ice cream scoop, shape ice cream into balls. Roll each in almonds until well coated. Place on a waxed paper-lined baking sheet; cover and freeze.

For sauce, combine the milk, chocolate chips and butter in a saucepan. Cook and stir over low heat until melted and smooth. Add sugar; bring to a boil. Reduce heat. Simmer, stirring frequently, for 8-10 minutes or until thickened. Serve hot or cold over ice cream balls.

Cherry Almond Cake

Ingredients

2 cups halved red candied cherries
1/2 cup blanched slivered almonds
1/2 cup cake flour
1 cup butter, softened
1 cup white sugar
1 teaspoon vanilla extract
1 teaspoon almond extract
4 eggs
1 3/4 cups cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup milk

Directions

Combine cherries, almonds, and 1/2 cup flour in a bowl; mix until fruit is well coated.

In another bowl, combine 1 3/4 cups flour, baking powder, and salt. Stir well to blend.

Cream butter or margarine, sugar, and flavorings together until light and fluffy. Add eggs one at a time, beating for one minute with mixer on high speed after each addition. Add flour mixture to creamed mixture alternately with milk, starting and ending with flour mixture. Stir in floured fruits and nuts. Spread batter into greased and floured bundt or tube pan.

Bake at 300 degrees F (150 degrees C) for 55 to 65 minutes, or until toothpick inserted in center comes out clean. Cool cake in pan for 10 minutes, then turn out onto wire rack to cool completely. Wrap cooled cake in aluminum foil, and store in cool place for several days to allow cake to ripen.

Almond-Topped Chicken

Ingredients

4 boneless, skinless chicken breast halves
5 tablespoons butter or margarine, divided
1/3 cup slivered almonds
3 tablespoons lemon juice

Directions

In a skillet, cook the chicken in 2 tablespoons of butter until juices run clear, about 20 minutes. Transfer to serving plate and keep warm. Add almonds and remaining butter to skillet; cook and stir just until almonds are lightly browned. Stir in lemon juice; heat through. Spoon over chicken.

Roasted Green Beans with Almond Brittle

Ingredients

1 pound fresh green beans,
trimmed
1 tablespoon olive oil
1/2 teaspoon kosher salt, divided
1/3 cup whole natural almonds,
roughly chopped
1/2 cup sugar

Directions

Preheat oven to 375 degrees F.

Place green beans in a baking pan and toss with olive oil and 1/4 teaspoon salt. Place almonds on a baking sheet. Roast almonds and green beans for 10 minutes. Set almonds aside. Cover green beans with foil and roast for an additional 30 minutes.

While green beans are roasting, make the brittle. Spray a sheet of foil with cooking spray and set aside. Place sugar and 1/2 cup water in a small, very clean saucepan, ensuring sugar is completely covered with water. Turn heat to high and bring to a simmer. Let caramelize until deep, golden brown, watching constantly as this happens fairly quickly. Stir in chopped almonds, still warm from the oven. Spread this sticky brittle on prepared foil. Sprinkle with remaining 1/4 teaspoon salt and let cool. Combine green beans and almond brittle then serve.

Anise Almond Loaf

Ingredients

3/4 cup water (70 to 80 degrees F)
1 egg
1/4 cup butter or margarine,
softened
1/4 cup sugar
1/2 teaspoon salt
3 cups bread flour
1 teaspoon anise seed
2 teaspoons active dry yeast
1/2 cup chopped almonds

Directions

In bread machine pan, place first eight ingredients in order suggested by manufacturer. Select basic bread setting. Choose light crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). Just before the final kneading (your machine may audibly signal this), add almonds.

Cardamom Almond Biscotti

Ingredients

- 1 cup butter, softened
- 1 3/4 cups sugar
- 2 eggs
- 2 teaspoons almond extract
- 5 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cardamom
- 1 cup sour cream
- 1 cup chopped almonds

Directions

In a large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in extract. Combine the flour, baking soda, salt and cardamom; add to the creamed mixture alternately with sour cream. Fold in almonds.

Divide dough into fourths; shape each portion into a ball. On two greased baking sheets, roll each ball into a 15-in. log (two logs per pan). Bake at 350 degrees F for 30 minutes or until lightly browned and firm to the touch.

Transfer to a cutting board; cut at a 45 degrees F angle with a sharp knife into 1/2-in. slices. Place cut side down on greased baking sheets. Bake for 5-6 minutes on each side or until lightly browned. Remove to wire racks to cool. Store in airtight containers.

Almond Squares II

Ingredients

1 cup butter
3/4 cup white sugar
1 egg
1/2 cup almond paste
1 teaspoon almond extract
2 cups all-purpose flour
2 1/2 ounces sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream butter in a large mixing bowl; gradually add sugar, beating until light and fluffy. Add egg yolk (reserve egg white), almond paste, and flavoring; beat until well blended. Stir in flour.

Spread mixture in a 13 x 9 x 2 inch baking pan. Beat egg white (at room temperature) until foamy; brush over entire surface of dough, and sprinkle with almonds. Bake for 35 minutes or until lightly browned. Cool thoroughly, and cut into 2 inch squares. Store in airtight containers.

Chocolate-Almond Macaroons

Ingredients

2 cups almonds
1 cup white sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
2 eggs
1/2 teaspoon almond extract
3/4 cup chopped semisweet
chocolate

Directions

Preheat oven to 350 degrees F. Line cookie sheets with parchment paper.

Finely grind the almonds, sugar, cinnamon and salt in a food processor.

Separate one of the eggs and add the white, the other egg, and almond extract and process until the mixture holds together. Transfer to a bowl and stir in the chocolate.

Moisten hands and roll mixture into 1-inch balls. Place on prepared cookie sheet. Flatten to 1/3-inch thick rounds.

Bake until tops puff and centers are still soft, about 12 minutes. Remove to a rack and cool completely. Replace parchment paper for next round of cookies.

Yogurt Almond Ice Cream

Ingredients

2 cups plain nonfat yogurt
1 cup vanilla soy milk
1/3 cup honey
1 tablespoon canola oil
1/4 cup chopped almonds

Directions

In a medium bowl, whisk together the yogurt, soy milk, honey and canola oil. Pour into an ice cream maker, and freeze according to the manufacturer's instructions.

Scoop ice cream into serving bowls, and garnish with chopped almonds.

Glazed Almonds

Ingredients

4 tablespoons butter (no substitutes), divided
2 cups blanched whole almonds
3/4 cup sugar
1 teaspoon vanilla extract
1/2 teaspoon salt

Directions

Line a baking sheet with foil. Grease the foil with 1 tablespoon butter; set aside. In a large heavy skillet, combine the almonds, sugar and remaining butter. Cook and stir over medium heat for 6-8 minutes or until sugar is golden brown.

Remove from the heat; carefully stir in vanilla. Spread onto prepared baking sheet; immediately sprinkle with salt. Cool before breaking into pieces. Store in an airtight container.

Sugar Toasted Almond Spinach Salad

Ingredients

1/2 cup slivered almonds
3 tablespoons white sugar

3/4 cup red wine vinegar
1/3 cup salad oil
1/3 cup white sugar
2 tablespoons yellow mustard
3/4 tablespoon poppy seeds
3/4 teaspoon salt

1 head romaine lettuce, torn into bite sized pieces
1 (6 ounce) bag baby spinach leaves
3/4 pound sliced mushrooms
3/4 pound shredded Swiss cheese
1 red onion, chopped
1 cup mandarin oranges

Directions

Combine almonds and sugar in a small skillet over medium-high heat; cook and stir until sugar is melted over almonds, about 3 minutes. Spread almonds in a single layer on waxed paper to cool.

To make the salad dressing, whisk together the vinegar, salad oil, sugar, mustard, poppy seeds, and salt in a bowl; set aside.

Toss together the romaine lettuce, spinach, mushrooms, Swiss cheese, onion, and oranges in a large bowl. Sprinkle almonds and drizzle dressing over top of salad just before serving.

Whoopie Almond Chocolate Pies

Ingredients

Nonstick spray and flour for pans
3/4 cup sugar
1/2 cup unsalted butter, room temperature
1 (7 ounce) package almond paste, broken into pieces
3 large eggs
1 tablespoon milk
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
1/4 teaspoon salt
1/3 cup cake flour
1/2 teaspoon baking powder
10 ounces semi-sweet or milk chocolate
1 1/4 cups heavy cream
1/3 cup chopped California Almonds

Directions

Preheat oven to 350 degrees F. Spray 2 muffin pans with nonstick spray; coat with flour and tap out excess.

Cream sugar and butter in a large bowl until fluffy. Add almond paste, 1 piece at a time, beating until well blended after each addition. Beat in eggs 1 at a time. Stir together milk, almond extract and salt, and add to butter mixture. Mix flour and baking powder in small bowl; add to batter. Beat just until blended.

Spoon batter into 2 pans; they won't be very full. Bake 15-18 minutes, or until golden brown and a tester inserted into center of one comes out clean. Cool in pan on rack.

Chop chocolate and place in a medium bowl. Bring cream to a boil and pour over chocolate; let sit for 2 minutes, and then stir well. Let ganache firm up so that it's spreadable.

To assemble whoopie pies, sandwich 2 together with ganache. Spread more ganache on top and sprinkle with almonds.

Almond 'N Coconut Meringue Macaroons

Ingredients

1/4 cup blanched, peeled and sliced almonds
2 egg whites
1/2 teaspoon pure vanilla extract
1/4 cup Stevia Extract In The Raw® Cup For Cup
2 tablespoons confectioners sugar
2 tablespoons granulated sugar
2 teaspoons white vinegar
1/3 cup unsweetened shredded coconut
2 tablespoons blanched almond meal

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sprinkle almond slices on cookie sheet and bake for about 5-7 minutes or until lightly toasted, stirring occasionally. Set aside.

Reduce oven to 300 degrees F (150 degrees C).

In medium bowl, beat egg whites, vanilla and vinegar at high speed until foamy, about 2 minutes.

Combine Stevia Extract In The Raw with both sugars, and gradually add Stevia mixture, about 1 tablespoon at a time, while beating until stiff peaks form. Fold in coconut and almond meal.

Line cookie sheets with parchment paper and drop rounded teaspoons of meringue batter onto prepared cookie sheets. Decorate with toasted almond slices.

Bake at 300 degrees F (150 degrees C) for 15 minutes then reduce oven to 200 degrees F (95 degrees C) for about 1 hour 45 minutes. Remove from oven. Cool for about 1 minute on cookie sheet before removing to wire rack to complete cooling. Store in airtight tin.

Cherry Almond Oatmeal

Ingredients

2 cups rolled oats
3 1/2 cups sweetened vanilla
almond milk
1/8 teaspoon salt
1/2 cup dried tart cherries

Directions

Stir together oats, almond milk, and salt in a large microwave-safe bowl. Microwave on High for 5 to 6 minutes, stirring every 2 minutes, until oats are soft and most of the liquid has been absorbed. Stir in cherries.

Spoon into bowls and serve while hot.

Green Beans with Almonds

Ingredients

2 pounds fresh green beans,
washed and trimmed
2 slices bacon
1/4 cup sliced almonds

Directions

Remove both ends of beans, break in half, and wash thoroughly.

Place in a large pot and add water 3 to 4 inches from the top. Add bacon and cook until tender.

Remove bacon from cooking water and discard. Remove beans and place in a large bowl, add almonds and toss. Serve Hot.

Watercress, Melon and Almond Salad

Ingredients

3 tablespoons fresh lime juice
1 teaspoon white sugar
1 teaspoon minced fresh ginger
root
1/4 cup vegetable oil
2 bunches watercress, trimmed
and chopped
2 1/2 cups cubed watermelon
2 1/2 cups cubed cantaloupe
1/3 cup toasted and sliced
almonds

Directions

In a large bowl, whisk together lime juice, sugar, and ginger. Gradually add oil and season with salt and pepper to taste.

Add watercress, watermelon, and cantaloupe to dressing and toss to coat. Transfer salad to plates, sprinkle with sliced almonds and serve immediately.

Toffee Almond Sandies

Ingredients

1 cup butter, softened
1 cup sugar
1 cup confectioners' sugar
1 cup vegetable oil
2 eggs
1 teaspoon almond extract
3 1/2 cups all-purpose flour
1 cup whole wheat flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1 teaspoon salt
2 cups chopped almonds
1 (6 ounce) package English toffee bits
Additional sugar

Directions

In a mixing bowl, cream butter and sugars. Add oil, eggs and extract; mix well. Combine flours, baking soda, cream of tartar and salt; gradually add to creamed mixture. Stir in almonds and toffee bits.

Shape into 1-in. balls; roll in sugar. Place on ungreased baking sheets and flatten with a fork. Bake at 350 degrees F for 12-14 minutes or until lightly browned.

Cherry Almond Bark

Ingredients

1 pound white confectioners
coating,* broken into pieces
3/4 cup chopped candied cherries
1/2 cup unblanched whole
almonds

Directions

In a saucepan over medium-low heat, melt coating, stirring until smooth. Add cherries and almonds; mix well. Spread onto a foil-lined baking sheet. Refrigerate until firm. Break into pieces.

Almond Bear Claws

Ingredients

1/3 cup almond paste
2 3/4 cups ground almonds
1/2 cup white sugar
1 pinch salt
2 tablespoons butter
2 egg whites
1/2 teaspoon almond extract
2 teaspoons amaretto liqueur
3 pounds puff pastry
1 egg
1 tablespoon water
3 tablespoons sliced almonds, for garnish
3 tablespoons confectioners' sugar for dusting

Directions

In a large bowl, beat almond paste with an electric mixer to break it apart. Add the almonds, sugar, and salt; continue to mix until the almond paste is no longer lumpy. Stir in the butter, egg whites, almond extract and amaretto liqueur on high speed until its as fluffy as you can get it. Set aside.

Using half of the dough at a time, roll it out on a lightly floured surface into a rectangle that is about 8 inches wide and 1/4 inch thick. Trim the edges of the dough. Cut the dough in half lengthwise to make two 4 inch wide strips.

Preheat the oven to 400 degrees F (200 degrees C). Line baking sheets with parchment paper.

Fill a pastry bag halfway with the almond filling and pipe a stripe of filling down the center of each strip. Whisk together the egg and water. Brush onto one edge of each strip. Fold each strip over the filling and press gently to seal it. Brush each piece with egg wash and sprinkle sliced almonds over the top. Cut into 3 to 4 inch pieces, then cut 1/2 inch slits into the sealed edge to make the "claws". Place the bear claws at least two inches apart on baking sheets. Refrigerate and repeat with the second half of the dough.

Bake in the preheated oven until almonds are toasted and pastry is golden brown, 25 to 30 minutes. Cool and dust with confectioners' sugar right before serving.

Spicy Almond Chicken

Ingredients

3 tablespoons butter
1 (3 pound) chicken, cut into pieces
1 (14 ounce) jar red currant jelly
1/2 cup yellow mustard
1/2 cup blanched slivered almonds
3 tablespoons brown sugar
2 tablespoons lemon juice
1/2 teaspoon ground cinnamon

Directions

Melt butter in a large skillet over medium heat. Add chicken and saute for about 10 minutes, or until lightly browned on all sides. Remove chicken from skillet and place in a 9x13 inch baking dish. Set aside.

Preheat oven to 350 degrees F (175 degrees C).

To skillet add jelly, mustard, almonds, sugar, juice and cinnamon. Stir together and cook over medium heat, stirring constantly, until jelly dissolves. Pour mixture over chicken.

Cover dish and bake in the preheated oven for 30 minutes. Remove cover and bake an additional 10 minutes, or until chicken is cooked through (no longer pink inside).

Chocolate Almond Freezer Cookies

Ingredients

4 (1 ounce) squares milk chocolate, chopped
3/4 cup finely chopped blanched almonds
1 cup white sugar
1 3/4 cups unbleached all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking powder
1 teaspoon baking soda
1/3 cup unsweetened cocoa powder
1/2 cup unsalted butter
1 teaspoon vanilla extract
1 egg
1/2 cup apricot preserves

Directions

In a medium bowl, combine the almonds and the milk chocolate. Add half of the sugar, and mix well. Set aside.

In a large bowl, beat the butter until soft. Stir in the vanilla and remaining sugar until well blended.

Mix in the egg and apricot preserves. Sift together the flour, baking soda, baking powder, salt and cocoa powder. Stir into the egg mixture. Add the chocolate and nut mixture and stir until well blended. Mixture will be stiff.

Spread two lengths of plastic wrap about 12 inches long on a counter. Spoon half of the dough down each length of the wrap, forming strips 8 to 9 inches long. Bring the two long sides of the wrap together on top of one of the strips of dough. Press together close to the dough and smooth into a strip about 9 inches long, 3 inches wide and 1 inch high. Repeat with second strip. Freeze for at least 1 1/2 hours, or as long as you'd like.

Preheat oven to 350 degrees F (175 degrees C). Line a cookie sheet with aluminum foil or baking parchment. Unwrap the frozen dough and cut 1/4 inch thick slices. Place on cookie sheets 2 inches apart.

Bake for about 11 minutes. Let cool on wire racks.

Almond Sole Fillets

Ingredients

1/3 cup butter or margarine
1/4 cup slivered almonds
1 pound sole fillets
2 tablespoons lemon juice
1/2 teaspoon dill weed
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon paprika

Directions

In a microwave-safe bowl, combine the butter and almonds. Heat, uncovered, on high for 2 minutes or until almonds are golden brown. Place the fillets in a greased microwave-safe 11-in. x 7-in. x 2-in. dish. Top with almond mixture.

Combine the lemon juice, dill, salt and pepper; drizzle over fish. Sprinkle with paprika. Cover and microwave on high for 4 minutes or until fish flakes easily with a fork.

Chocolate Almond Bars

Ingredients

1 1/2 cups all-purpose flour
2/3 cup sugar
3/4 cup cold butter or margarine
1 (14 ounce) can sweetened condensed milk
1 1/2 cups semisweet chocolate chips, divided
1 egg, beaten
2 cups chopped almonds, toasted
1/4 teaspoon almond extract
1 teaspoon shortening

Directions

In a bowl, combine the flour and sugar; cut in butter until crumbly. Press into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 18-20 minutes or until lightly browned. Cool on wire rack.

In a saucepan, combine the milk and 1 cup chocolate chips. Cook and stir over low heat until chips are melted. Remove from the heat; cool slightly. Stir in egg, almonds and extract. Spread over crust. Bake at 350 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. In a microwave, melt shortening and remaining chips; drizzle over top. Cut into bars.

Almond-Crusted Tilapia

Ingredients

2 eggs
1 teaspoon lemon pepper
1 teaspoon garlic pepper
1 cup ground almonds
1 cup freshly grated Parmesan cheese
8 (6 ounce) tilapia fillets
1/4 cup all-purpose flour for dusting
6 tablespoons butter
salt to taste
1 cup freshly grated Parmesan cheese
8 sprigs parsley
8 lemon wedges

Directions

Beat the eggs with the lemon pepper and garlic pepper until blended; set aside. Stir together ground almonds with 1 cup of Parmesan cheese in a shallow dish until combined; set aside. Dust the tilapia fillets with flour, and shake off excess. Dip the tilapia in egg, then press into the almond mixture.

Melt butter in a large skillet over medium-high heat. Cook tilapia in melted butter until golden brown on both sides, 2 to 3 minutes per side. Reduce heat to medium, and season fillets with salt if desired. Sprinkle the tilapia with the remaining Parmesan cheese, cover, and continue cooking until the Parmesan cheese has melted, about 5 minutes.

Transfer the tilapia to a serving dish, and garnish with parsley springs and lemon wedges to serve.

Almond Gelatin

Ingredients

1 (.25 ounce) package unflavored gelatin
3/4 boiling water
1/4 cup white sugar
1 cup whole milk
1 teaspoon almond extract
1/2 (15.25 ounce) can fruit cocktail, including syrup

Directions

Combine gelatin with boiling water, stirring until dissolved. Stir in sugar, milk, and almond extract. Pour into a 9 inch square pan and refrigerate overnight. Cut into cubes and serve with fruit cocktail.

Almond Drops

Ingredients

2 cups butter (no substitutes),
softened
2 cups sugar
2 teaspoons almond extract
3 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup sliced almonds

Directions

In a mixing bowl, cream butter and sugar until almost white, about 10-12 minutes. Beat in extract. Combine flour, baking soda, baking powder and salt; gradually add to the creamed mixture. Stir in almonds. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Cool for 2 minutes before removing to wire racks.

Almond Flour Waffles

Ingredients

1 cup almond flour
1 pinch salt
1 teaspoon baking soda
4 eggs
1/4 cup honey
1 teaspoon vanilla extract
cooking spray

Directions

Preheat waffle iron.

Combine almond flour, salt, and baking soda in a large bowl. In a separate bowl, whisk together the eggs, honey, and vanilla. Stir the flour mixture into the egg mixture. Grease preheated waffle iron with cooking spray.

Spoon batter onto hot waffle iron. Cook until golden; serve hot.

Almond Chicken Salad

Ingredients

4 green onions, thinly sliced
1 large carrot, shredded
1 red bell pepper, cut into 1/2 inch pieces
1/2 pound sugar snap peas, halved
2 cups chopped, cooked chicken breast meat
1/2 cup fresh cilantro leaves
1/2 cup blanched slivered almonds, toasted
2 tablespoons white sugar
2 tablespoons distilled white vinegar
1 1/2 tablespoons sesame oil
1 tablespoon teriyaki sauce
1 tablespoon ground dry mustard

Directions

In a large bowl, mix together the onions, carrot, red pepper, peas, chicken, cilantro and almonds. Set aside.

In a small bowl, whisk together the sugar, vinegar, sesame oil, teriyaki sauce and dry mustard until smooth. Pour over salad mixture and toss until coated. Serve in pita pockets or on a bed of lettuce.

Buttery Almond Cookies

Ingredients

1 cup butter (no substitutes),
softened
1 cup confectioners' sugar,
divided
2 cups all-purpose flour
1 teaspoon vanilla extract
3/4 cup chopped almonds

Directions

In a mixing bowl, cream butter and 1/2 cup confectioners' sugar. Add flour and vanilla; mix well. Stir in almonds. Shape into 1-in. balls. Place 2 in. apart on ungreased baking sheets.

Bake at 350 degrees F for 13-16 minutes or until bottoms are golden brown and cookies are set. Cool for 1-2 minutes before removing to wire racks to cool completely. Roll in remaining confectioners' sugar.

Green Beans with Almonds and Caramelized

Ingredients

1/4 cup blanched slivered almonds
3 tablespoons butter
5 small shallots, thinly sliced
1 red bell pepper, chopped
2 tablespoons white sugar
salt and pepper to taste
1 1/2 pounds fresh green beans, trimmed and snapped

Directions

Place the slivered almonds in a dry skillet over low heat, and cook and stir constantly until the almonds are lightly toasted, 3 to 5 minutes. Watch carefully, because they burn easily. Remove the almonds and set aside.

Heat butter in a skillet over medium-low heat, and cook and stir the shallots and red bell pepper until softened, about 8 minutes. Sprinkle the shallot mixture with sugar, salt, and pepper, and reduce heat to low. Cover, and cook slowly, stirring occasionally, until the sugar dissolves and the shallots caramelize, 5 to 8 minutes.

Place a steamer insert into a saucepan, fill with water to just below the bottom of the steamer, and bring the water to a boil. Add the green beans, cover, and steam until just tender enough to pierce with a fork, 7 to 8 minutes. Drain the green beans, place them into the skillet with the shallot mixture, mix well, and gently stir in the toasted almonds.

Cocoa Almond Bread

Ingredients

1 cup warm milk (70 to 80 degrees F)
1/4 cup butter or margarine, softened
1 egg
1/2 teaspoon almond extract
1/2 cup sugar
1/4 cup baking cocoa
1/2 teaspoon salt
3 1/8 cups bread flour
2 1/2 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Rice Casserole with Cheese and Almonds

Ingredients

4 cups uncooked white rice
1/2 cup butter
4 green onions, chopped
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (4 ounce) jar sliced mushrooms
1 cup slivered almonds
10 ounces shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large saucepan bring 8 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Meanwhile, in a small saucepan over medium heat, melt butter and saute green onions. Stir in soup. Combine soup mixture with cooked rice and stir in mushrooms and almonds; mix well. Spoon half of the mixture into a 1 1/2 quart casserole dish. Sprinkle half of the cheese over the mixture, then repeat the layers.

Bake in preheated oven for 20 minutes, or until cheese is melted.

Almond Buttercrunch Candy II

Ingredients

1 cup butter
2 cups crushed almonds
1 1/4 cups white sugar
2 cups semisweet chocolate chips

Directions

Grease a 9x13 inch baking pan with butter. Spread the crushed nuts evenly in the greased pan.

In a medium saucepan melt the butter and sugar. Let it cook, stirring constantly, for five minutes until it is brown and almost smoking. Pour the mixture into the pan over the nuts. Immediately sprinkle the chocolate chips over the top of the mixture so they will melt and spread the melted chocolate over the mixture. Sprinkle additional ground nuts on top if you wish. Let the candy cool before cutting it into bars.

Almond Apricot Jam

Ingredients

2 1/2 cups apple juice
1 cup diced dried apricots
1/4 teaspoon almond extract
1/4 teaspoon ground cinnamon

Directions

In a saucepan, combine the apple juice and apricots; bring to a boil. Reduce heat; simmer, uncovered, for 20-25 minutes or until apricots are tender. Remove from heat. Mash until desired consistency. Stir in almond extract and cinnamon. Pour into a pint jar. Cover and refrigerate for up to 3 weeks.

Almond Squares I

Ingredients

1 egg
1 teaspoon vanilla extract
1 cup shortening
2 cups all-purpose flour
1/2 cup white sugar
1/2 cup packed brown sugar
9 (1 ounce) squares unsweetened chocolate
1/2 cup chopped almonds

Directions

Preheat oven to 350 degrees F. Grease a 9 inch square baking pan.

To make crust: In a large bowl, cream shortening, white sugar and brown sugar. Separate egg and beat in yolk and vanilla, stirring until well blended. Slowly add in the flour and blend well. Mixture will be stiff.

Press dough evenly into baking pan. Bake for 18 to 20 minutes, or until top is golden brown.

Melt the chocolate in a double boiler over low heat. Spread the melted chocolate over warm crust. Sprinkle top with almonds. Let cool on wire rack before cutting.

Candied Almonds

Ingredients

1/2 cup water
1 cup white sugar
1 tablespoon ground cinnamon
2 cups whole almonds

Directions

Combine the water, sugar, and cinnamon in a saucepan over medium heat; bring to a boil; add the almonds. Cook and stir the mixture until the liquid evaporates and leaves a syrup-like coating on the almonds. Pour the almonds onto a baking sheet lined with waxed paper. Separate almonds using forks. Allow to cool about 15 minutes.

Cherry Almond Bread

Ingredients

1 (16.5 ounce) can sour cherries,
with liquid
1 teaspoon almond extract
2 1/2 tablespoons butter, softened
1 teaspoon salt
1/2 cup white sugar
3 1/2 cups bread flour
2 1/2 tablespoons vital wheat
gluten
2 teaspoons rapid rise yeast
2/3 cup slivered almonds

Directions

Place all ingredient, except almonds, in the bread machine according to the manufacturer's directions. Select sweet bread setting; press Start.

If your machine has a Fruit setting, add the almonds at the signal, or about 5 minutes before the kneading cycle has finished.

White Almond Wedding Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 cup all-purpose flour
1 cup white sugar
3/4 teaspoon salt
1 1/3 cups water
1 cup sour cream
2 tablespoons vegetable oil
1 teaspoon almond extract
1 teaspoon vanilla extract
4 egg whites

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour an 11x13 inch cake pan.

Stir together the white cake mix, flour, sugar, and salt in a large bowl until well mixed. Pour in the water, sour cream, vegetable oil, almond and vanilla extracts, and egg whites, and beat with an electric mix on low until all the ingredients are mixed and moistened but some lumps still remain, 4 minutes.

Pour the batter into the prepared cake pan, and bake in the preheated oven until the top is a light golden brown and a toothpick inserted into the center of the cake comes out clean, about 25 minutes. Allow to cool before frosting.

Scandinavian Almond Bars

Ingredients

1/2 cup butter
1 cup white sugar
1 egg
1/2 teaspoon almond extract
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup sliced almonds
2 tablespoons milk

1 cup confectioners' sugar
1/4 teaspoon almond extract
1/4 cup milk

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl, cream butter and sugar. Add egg and almond extract; mix until fluffy. Stir in flour, baking powder and salt; mix well.

Divide dough into 4 pieces, and roll each one into a log about 12 inches long. Place 2 logs per cookie sheet 4 to 5 inches apart. Flatten each roll by hand until it is about 3 inches wide. Brush flattened roll with milk and sprinkle with sliced almonds.

Bake in preheated oven 12 to 15 minutes or until edges are slightly browned. While the cookies are still warm, cut them crosswise at a diagonal, into slices about 1 inch wide. When cool, drizzle with almond icing.

Almond icing: In a small bowl, stir together powdered sugar, almond extract, and milk until smooth. Drizzle over the cookies.

Almond Sticks or Rings

Ingredients

2 1/2 cups confectioners' sugar
2 egg yolks
2 eggs
2 1/2 cups almonds, finely ground
1 small lemon, zested and juiced
1/2 cup confectioners' sugar, for dusting

Directions

Preheat an oven to 325 degrees F (165 degrees C), and line baking sheets with parchment paper.

Place the confectioners' sugar, egg yolks, and eggs in the bowl of an electric mixer, and mix on Medium-Low until well combined. Stir in the the ground almonds, lemon zest, and enough lemon juice to make a thick, smooth batter.

Place the batter into a cookie press with a 1/4 inch star-shaped tip, and press out a 6 inch lines of batter. Cut the batter into 2-inch sticks, or form into rings or letters, and place them on the prepared baking sheets.

Bake in the preheated oven until the cookies are crisp and light brown, 6 to 8 minutes. Allow the cookies to cool.

Place 1/2 cup confectioners' sugar in a fine mesh sieve, and lightly dust the cookies before serving.

Chewy Almond Nougat

Ingredients

3 egg whites
1 1/2 cups sugar
1 1/4 cups light corn syrup
1/4 cup water
ALMOND MIXTURE:
3 cups sugar
3 cups light corn syrup
1/2 cup butter (no substitutes),
melted
4 teaspoons vanilla extract
3 cups slivered, toasted almonds
1 teaspoon salt

Directions

Heavily butter a 15-in. x 10-in. x 1-in. pan; set aside. Heavily butter a large bowl; set aside. In a stand mixer, beat egg whites until stiff peaks form. In a heavy saucepan over medium heat, combine the sugar, corn syrup and water. Cook and stir until sugar is dissolved and mixture comes to a boil, about 10 minutes. (If sugar crystals are present, cover and boil for 1-2 minutes to allow steam to wash crystals down.) Cook, without stirring, until a candy thermometer reads 238 degrees F (soft ball stage), about 6-8 minutes.

With mixer running carefully and slowly add hot liquid in a steady stream over egg whites. Beat 10 minutes longer or until mixture holds its shape and is lukewarm. (Mixture will be beginning to lose its gloss.) Transfer to prepared bowl.

For almond mixture, in a large heavy saucepan over medium heat, combine sugar and corn syrup. Cook and stir until sugar is dissolved and mixture comes to a boil, about 15 minutes. (If sugar crystals are present, cover and boil for 1-2 minutes to allow steam to wash crystals down.) With a clean spoon, cook and stir over medium-high heat until a candy thermometer reads 275 degrees F (soft-crack stage), about 15 minutes longer.

Pour over mixture in bowl (do not scrape saucepan). With a large wooden spoon, stir until blended. Combine butter and vanilla; gradually add to almond mixture until blended. Transfer to prepared pan. Let stand at room temperature for several hours or until firm. Cut into squares. Wrap in plastic wrap or waxed paper if desired.

Sweet Almond Flaky Pie Crust

Ingredients

1 cup cake flour
1 cup all-purpose flour
1/8 cup baking powder
1/2 teaspoon salt
1/4 cup white sugar
1 1/2 teaspoons brown sugar
1 1/4 cups shortening
1 egg
1/4 cup cold water
1 1/2 teaspoons vanilla extract
3 teaspoons almond extract

Directions

In a large bowl, stir together the cake flour, all-purpose flour, baking powder, salt, white sugar, and brown sugar. Cut in the shortening by pinching between your fingers or using a pastry blender, until the mixture has lumps no larger than peas. In a separate bowl, whisk together the egg, water, vanilla, and almond extract.

Pour the wet ingredients into the dry, and mix until the dough comes together. Divide the dough into halves, pat into a ball, and flatten slightly. Wrap each one in plastic wrap. Refrigerate for at least 4 hours, or overnight before rolling out to make a crust.

Almond Strawberry Salad

Ingredients

3 cups fresh baby spinach
1/2 cup sliced fresh strawberries
1/4 cup sliced honey-roasted almonds
1 tablespoon cider vinegar
1 tablespoon honey
1 1/2 teaspoons sugar

Directions

In a large bowl, combine the spinach, strawberries and almonds. In a jar with a tight-fitting lid, combine the vinegar, honey and sugar; shake well. Drizzle over salad and toss to coat. Serve immediately.

Cinnamon Almond Crescents

Ingredients

1 cup butter (no substitutes),
softened
1/3 cup sugar
1/2 teaspoon vanilla extract
1 2/3 cups all-purpose flour
1/2 cup finely ground blanched
almonds
TOPPING:
1/2 cup sugar
1/2 teaspoon ground cinnamon

Directions

In a mixing bowl, cream butter and sugar. Beat in vanilla. Combine flour and almonds; gradually add to creamed mixture.

Roll into 1-in. balls; shape into crescents. Place 2 in. apart on lightly greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until set (do not brown). Combine sugar and cinnamon in a small bowl. Roll warm cookies in cinnamon-sugar; cool on wire racks.

Almond Chocolate Torte

Ingredients

2/3 cup sliced almonds, toasted
8 (1 ounce) squares semisweet chocolate
2 (8 ounce) packages cream cheese, softened
1 cup sugar
1 (.25 ounce) envelope unflavored gelatin
1/4 cup cold water
2 cups whipping cream, whipped

Directions

Set aside 1 tablespoon almonds for garnish. Chop remaining almonds; sprinkle into a greased 9-in. springform pan. In a microwave or heavy saucepan, melt chocolate; stir until smooth. Cool slightly. In a mixing bowl, beat cream cheese and sugar.

In a small saucepan, sprinkle gelatin over cold water; let stand for 1 minute. Cook and stir over low heat until gelatin is completely dissolved. Beat into cream cheese mixture. Add melted chocolate; beat until blended. Fold in the whipped cream. Pour into prepared pan. Sprinkle with reserved almonds. Cover and refrigerate for at least 3 hours.

Apricot and White Chip Cookies with Almonds

Ingredients

1 2/3 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup butter, softened
1 cup packed brown sugar
1 teaspoon vanilla extract
1 egg
2 cups white chocolate chips
3/4 cup chopped almonds
3/4 cup dried apricots, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the flour, baking soda, and salt. In a large bowl, cream the butter and sugar until smooth. Beat in the egg and vanilla. Stir in the dry ingredients until well blended, then stir in the white chips, almonds, and apricots.

Drop dough by rounded teaspoonfuls onto an unprepared cookie sheet. Bake for 10 to 12 minutes in the preheated oven. Cookies should be golden brown. Remove from the baking sheet to cool on wire racks.

Spiced Almond Cookies

Ingredients

1 cup butter or margarine,
softened
1/2 cup shortening
1 cup packed brown sugar
1 cup sugar
2 eggs
4 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cloves
1 teaspoon allspice
1 cup slivered almonds

Directions

In a mixing bowl, cream butter, shortening and sugars until light and fluffy. Add eggs and beat well. Combine dry ingredients; stir into creamed mixture along with nuts. Shape into three 9-in. x 1-1/2-in. rolls; wrap in plastic wrap. Refrigerate for 2-3 days for spices to blend.

Unwrap and cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 12-14 minute or until set. Remove to wire racks.

Green Beans with Almonds

Ingredients

1 (16 ounce) package frozen
French-style green beans
1/2 cup slivered almonds
1/4 cup butter or margarine
2 teaspoons lemon juice
1/4 teaspoon salt

Directions

Place the beans in a saucepan and cover with water; cook until crisp-tender. Meanwhile, in a skillet over low heat, toast almonds in butter. Remove from the heat; stir in lemon juice and salt. Drain beans. Add almond mixture and toss to coat.

Almond Citrus Biscotti

Ingredients

1/2 cup butter (no substitutes),
softened
1 1/2 cups sugar
4 eggs
1 tablespoon grated lemon peel
2 teaspoons grated orange peel
1 teaspoon vanilla extract
3 3/4 cups all-purpose flour
2 teaspoons baking powder
Dash salt
2 tablespoons coarsely ground
almonds

Directions

In a mixing bowl, cream butter and sugar. Add 3 eggs, one at a time, beating well after each. Beat in lemon peel, orange peel and vanilla. Combine the flour, baking powder and salt; gradually add to creamed mixture. Divide dough into four portions; shape each into an 8-in. x 2-in. rectangle on ungreased baking sheets. In a small bowl, lightly beat remaining egg; brush evenly over dough. Sprinkle with almonds.

Bake at 350 degrees F for 25-30 minutes or until lightly browned. Cool for 5 minutes. Transfer to a cutting board; cut diagonally with a serrated knife into 3/4-in. slices. Place, cut side down, on ungreased baking sheets. Bake for 12-14 minutes or until golden brown, turning once. Cool on wire racks. Store in an airtight container.

Cherry Almond Smoothie

Ingredients

1 (8 ounce) container cherry yogurt
1 (11 ounce) can mandarin oranges, drained
1/2 banana, peeled and sliced
1/4 cup half-and-half cream
1 teaspoon almond extract

Directions

In a blender, mix yogurt, oranges, banana, half-and-half and almond extract. Blend until smooth.

Strawberry-Almond Chocolate Torte

Ingredients

10 egg whites
1 cup all-purpose flour
2/3 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups sugar
2/3 cup cold brewed coffee
1 teaspoon vanilla extract
1/2 teaspoon almond extract

FILLING:
1 cup sliced fresh strawberries
1/2 teaspoon almond extract
1 (8 ounce) container frozen reduced-fat frozen whipped topping, thawed

TOPPING:
1/2 cup heavy whipping cream
1/4 cup confectioners' sugar
2 teaspoons baking cocoa
1/4 cup slivered almonds, toasted
6 fresh strawberries, sliced into thick slices

Directions

Place egg whites in a large mixing bowl; let stand at room temperature for 30 minutes. Coat the bottom of three 9-in. baking pans with nonstick cooking spray; line with waxed paper. Spray the paper with nonstick cooking spray and dust with flour; set aside. Sift the flour, cocoa, baking soda and salt together three times.

Beat egg whites on medium speed until soft peaks form. Gradually beat in sugar, about 2 tablespoons at a time, on high until stiff glossy peaks form and sugar is dissolved. Combine coffee and extracts. Fold dry ingredients into egg mixture alternately with coffee mixture.

Spread into prepared pans. Bake at 375 degrees F for 10-15 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. Gently peel off waxed paper. Cool completely.

In a bowl, gently mash the strawberries; stir in almond extract. Fold in whipped topping. Place one cake layer on a serving platter; top with half of the filling. Repeat layers. Top with remaining cake layer.

In a small mixing bowl, beat cream until it begins to thicken. Combine confectioners' sugar and cocoa; add to cream. Beat until stiff peaks form. Frost top of cake. Garnish with almonds and strawberries. Chill for at least 1 hour before cutting. Refrigerate leftovers.

Almond Mandarin Salad

Ingredients

1/2 pound bacon
2 tablespoons white wine vinegar
3 tablespoons honey
1/2 teaspoon dry hot mustard
1/2 teaspoon celery salt
1/2 teaspoon ground paprika
1/4 cup olive oil
1 head red leaf lettuce, torn into bite-size pieces
1 (15 ounce) can mandarin oranges, drained
1 bunch green onion, diced
3/4 cup slivered almonds

Directions

In a medium skillet over medium-high heat, cook bacon until evenly brown. Drain, cool, and crumble.

To make the dressing, thoroughly blend the vinegar, honey, dry mustard, celery salt, paprika, and olive oil.

Place lettuce, oranges, green onion, bacon, and almonds in a serving bowl. Toss with dressing and serve.

Blueberry Pie with Flax and Almonds

Ingredients

FOR THE CRUST

1 cup graham cracker crumbs
3/4 cup flax seed meal
3/4 cup finely ground almonds
(almond meal)
1/4 cup melted butter

FOR THE FILLING

1/2 cup sour cream
1/2 cup plain non-fat yogurt
1/4 cup rolled oats, ground into
flour
1/4 cup white sugar
1/4 cup honey
1 teaspoon vanilla extract
1/4 teaspoon salt
1 egg
4 cups fresh blueberries
2 tablespoons honey

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Combine the graham cracker crumbs, flax seed meal, and ground almonds in a bowl; stir in the melted butter. Add a few drops of water, if necessary, for the crumb mixture to stick together. Press half of the crumb mixture into the bottom and sides of a 9-inch pie pan; the crust should only be about 1/8-inch thick. Set the other half of the crumb mixture aside.

Combine the sour cream, yogurt, ground oats, sugar, honey, vanilla, and salt in a blender. Blend until combined. Transfer the blueberries to the pie pan and pour in the filling.

To make the topping, stir 2 tablespoons of honey, or to taste, into the reserved crumb mixture. It should form a very thick paste. Drop teaspoonfuls of the topping on the surface of the pie.

Bake the pie in the preheated oven on the middle rack for 30 to 45 minutes, or until the center is set and a knife inserted near the center of the pie comes out clean. Turn off the oven and let the pie rest in the warm oven for 10 minutes.

Remove the pie from the oven and let cool on a wire rack. Chill in the refrigerator until the pie is cool and set.

Almond Cookies II

Ingredients

1/2 cup butter
1/2 cup packed brown sugar
1 teaspoon almond extract
1 egg
1/2 cup white rice flour
2 cups crisp rice cereal
2 tablespoons chopped almonds

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream butter or margarine and sugar together until light and fluffy. Add almond extract and egg. Beat well. Stir in flour, crispy rice and almonds.

Shape into balls one inch in diameter and place on ungreased baking sheets. Press with a floured fork to flatten slightly. Bake for 12 to 15 minutes until lightly browned.

Almond Leche Flan

Ingredients

1 cup white sugar
1/4 cup water
1 (12 fluid ounce) can evaporated milk
1 (5 ounce) can sweetened condensed milk
6 egg yolks
1 tablespoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a heavy saucepan over medium heat, cook sugar with water, stirring, until melted and light brown. Pour into a flan pan or cake mold, tilting to coat the bottom of the pan. Set aside.

In a bowl, gently whisk together evaporated milk, condensed milk, egg yolks and almond extract, being careful not to incorporate any air into the mixture. Pour into prepared pan, and tap on the counter to remove any bubbles.

Line a roasting pan with a damp kitchen towel. Place baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with water to reach halfway up the sides of the baking dish.

Bake in preheated oven 45 to 50 minutes, until set. Let cool completely.

To unmold, run a knife around the edges of the pan and invert the flan onto a rimmed serving platter. Refrigerate 8 hours or overnight before serving.

Almond Cranberry Squash Bake

Ingredients

4 cups hot mashed butternut squash
4 tablespoons butter or margarine, softened, divided
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon ground nutmeg
1 (16 ounce) can whole berry cranberry sauce
1/2 cup sliced almonds
1/4 cup packed brown sugar

Directions

In a large bowl, combine the squash, 2 tablespoons butter, salt, cinnamon, allspice and nutmeg; mix well. transfer to a greased 2-qt. baking dish. Stir cranberry sauce until softened; spoon over squash.

Combine almonds, brown sugar and remaining butter; mix well. Sprinkle over cranberry sauce. Bake, uncovered, at 350 degrees F for 50-60 minutes or until golden brown and bubbly.

Almond Custard Filling

Ingredients

1/2 cup nonfat dry milk powder
2 tablespoons cornstarch
3/4 cup white sugar
1 1/2 cups water
4 egg yolks, beaten
1 teaspoon almond extract

Directions

Mix nonfat dry milk, cornstarch, and sugar together in a medium sized saucepan. Stir in a mixture of water and egg yolks gradually, until smooth. Cook and stir over medium heat until thick and smooth. Continue to cook while stirring over low heat for one minute longer. Remove from heat and stir in almond extract. Allow custard to cool before using.

Asparagus with Sliced Almonds and Parmesan

Ingredients

2 tablespoons butter
1 pound asparagus, bottoms
trimmed
1/3 cup sliced almonds
1/3 cup Parmesan cheese

Directions

Melt butter in a large skillet over medium-high heat. Add the asparagus, and cook, stirring, about 3 minutes. Stir in almonds and parmesan, and cook until the cheese is slightly browned, about 3 to 5 minutes.

Almond Turkey Stir-Fry

Ingredients

1 tablespoon cornstarch
1 cup reduced sodium chicken broth
1/4 cup water
2 tablespoons reduced-sodium soy sauce
1 teaspoon sugar
1/4 teaspoon salt
1/4 teaspoon pepper
1 pound turkey breast tenderloin, cubed
4 teaspoons canola oil, divided
1 cup chopped celery
1/2 cup shredded carrot
1/2 cup chopped onion
1/2 cup sliced fresh mushrooms
1/2 cup sliced green onion
1 garlic clove, minced
1 (8 ounce) can sliced water chestnuts, drained
1/2 cup slivered almonds, toasted
Hot cooked rice

Directions

In a small bowl, combine the first seven ingredients until smooth; set aside. In a nonstick skillet, stir-fry turkey in 2 teaspoons hot oil until no longer pink. Remove and keep warm. In the same skillet, stir-fry the celery, carrot, onion, mushrooms, green onions and garlic in remaining oil until crisp-tender, about 5-6 minutes. Add water chestnuts and turkey; heat through. Stir broth mixture and add to the pan. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Sprinkle with almonds. Serve over hot cooked rice if desired.

Badam (Almond) Sherbet

Ingredients

2 cups milk
2 tablespoons heavy cream
1 cup finely ground almonds
1/2 cup confectioners' sugar
2 tablespoons rose water

Directions

Combine the milk, cream, ground almonds, confectioners' sugar, and rosewater in a blender, and blend until thoroughly mixed and smooth, about 1 minute. Serve over ice.

Almond Meringue Cookies

Ingredients

11 ounces ground almonds
3 egg whites
1 cup confectioners' sugar
1 teaspoon grated lemon zest
3/4 teaspoon ground cinnamon

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and lightly flour cookie sheets.

In a large bowl, whip egg whites until soft peaks form. Gradually sprinkle in the sugar and keep whipping until the egg whites can hold a stiff peak, this will take about 5 minutes. Set aside about 1/2 cup of the egg whites. Add the lemon zest and cinnamon to the rest of the meringue, and fold in the almonds until everything is evenly blended.

Drop mounds by spoonfuls onto the prepared baking sheets. Top each cookie with a smaller dollop of the reserved meringue.

Bake for 15 minutes in the preheated oven, until golden brown. Remove cookies from the baking sheets to cool on wire racks.

Almond Toffee Bark

Ingredients

4 cups sliced California Almonds, roasted*
1/2 cup unsalted butter, softened
1 1/2 cups sugar
1/3 cup water
1/2 teaspoon vanilla
1/4 teaspoon salt
1 pound fine-quality bittersweet chocolate
1/2 pound fine-quality semi-sweet chocolate
3 ounces milk chocolate or white chocolate (optional)

Directions

Oil a large baking sheet. Set aside.

In a large heavy saucepan bring butter, sugar, water, vanilla and salt to a boil over moderate heat, stirring with a wooden spoon. Boil mixture, without stirring, until deep golden, about 12 minutes.

Remove pan from heat and stir in 2 cups roasted almonds. Immediately pour onto reserved baking sheet. Spread evenly and then place into the refrigerator to set.

Chop chocolate. In a hot double boiler, melt chocolate until smooth. Pour chocolate over cooled almond toffee and spread evenly with an offset spatula. Sprinkle top with remaining almonds. If desired, drizzle top with melted milk chocolate, or white chocolate for contrast. Chill uncovered until firm, at least 1 hour. Break toffee into pieces.

Almond Brownie Bread Pudding

Ingredients

4 (1 ounce) squares semisweet chocolate, chopped
2 cups prepared brownies, cubed
1 1/2 cups milk
1/3 cup brown sugar
1/3 cup white sugar
2 eggs
1 teaspoon vanilla extract
3/4 cup chopped almonds, divided

Directions

Preheat an oven to 325 degrees F (165 degrees C). Lightly butter one 2 quart baking dish.

Melt the chocolate in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Set aside.

Place brownie chunks into prepared baking dish. Beat the eggs in a large bowl. Whisk in melted chocolate, milk, brown sugar, white sugar, eggs, vanilla extract, and half of the almonds. Pour milk mixture over brownie cubes and sprinkle with the remaining almonds. Bake until a knife inserted into the center comes out clean, about 45 minutes.

Toasted Almond Party Spread

Ingredients

1 (8 ounce) package cream cheese, softened
1 1/2 cups shredded Swiss cheese
1/2 cup sliced almonds, toasted, divided
1/3 cup mayonnaise
2 tablespoons sliced green onions
1/8 teaspoon pepper
1/8 teaspoon ground nutmeg
Assorted crackers

Directions

In a small mixing bowl, beat the cream cheese until smooth. Stir in the Swiss cheese, 1/3 cup almonds, mayonnaise, onions, pepper and nutmeg. Spoon onto a lightly greased pie plate. Bake at 350 degrees F for 14-15 minutes or until heated through. Sprinkle with remaining almonds. Serve warm with crackers.

Frozen Almond

Ingredients

1/2 cup milk
2 tablespoons coffee flavored
liqueur
2 1/2 tablespoons amaretto
liqueur
1/4 cup chocolate flavored syrup
1 cup vanilla ice cream
1 cup crushed ice

Directions

In a blender, mix the milk, coffee flavored liqueur, amaretto liqueur, and chocolate flavored syrup. Mix in ice cream, and gradually blend in the ice. If mixture is too thin, add more ice cream. Or if mixture gets too thick, add more milk or liqueur. Pour into tall glasses, grab 2 straws, and enjoy.

Almond Melon Tart

Ingredients

1/2 (11 ounce) package pie crust mix
1 cup sour cream
1 egg
1 cup ground blanched almonds
1/2 cup light corn syrup
1/4 teaspoon almond extract
1/2 cup soft style cream cheese with pineapple
1 cantaloupe, peeled and seeded
1/2 mango, peeled and seeded
1/4 cup apple jelly

Directions

In a small mixing bowl combine pie crust mix and 1/4 cup sour cream; stir till moistened. Turn dough onto a generously floured surface. Knead about 12 times, or till dough is firm enough for easy handling. Spray a 10 inch round tart pan with a removable bottom with cooking spray. Press dough evenly onto the bottom and up the sides of the pan.

In another bowl beat egg slightly. Stir in almonds, corn syrup, and almond extract. Pour mixture into tart shell, spreading evenly. Bake at 375 degrees F (190 degrees C) for 25 to 30 minutes, or till crust is brown and filling set. Cool in pan on a wire rack.

In a small mixing bowl, stir together remaining 3/4 cup sour cream and cream cheese. Spread atop the almond mixture.

Using a cheese slicer or a vegetable peeler, thinly slice the peeled melon and mango or papaya. Arrange the fruit slices atop the filling. Cover and chill for up to 2 hours.

Before serving, melt the apple jelly over medium heat in a small saucepan. Brush onto melon and mango. Cut into squares or wedges, and serve immediately.

Mandarin Orange, Gorgonzola and Almond Delight

Ingredients

1/2 cup blanched slivered almonds
1 (11 ounce) can mandarin oranges, juice reserved
2 tablespoons vegetable oil
2 tablespoons red wine vinegar
12 ounces mixed salad greens
1 cup Gorgonzola cheese

Directions

Heat a skillet over medium-high heat. Add almonds, and cook, stirring frequently, until lightly toasted. Remove from heat, and set aside.

In a small bowl, whisk together 2 tablespoons reserved mandarin orange juice, oil, and vinegar.

In a large salad bowl, toss together the toasted almonds, mandarin oranges, mixed salad greens, and Gorgonzola cheese. Just before serving, pour dressing on salad, and toss to coat.

Spinach and Apricot-Filled Almond Tarts

Ingredients

Nonstick spray
1 (15 ounce) package ready-made pie crust containing 2 pie crusts (Pillsbury®)
2 tablespoons olive oil
1 clove garlic, minced
10 ounces fresh baby spinach
1/3 cup diced dried apricots
1 tablespoon butter
1/4 teaspoon salt
3 tablespoons slivered California Almonds, roasted*
Special equipment
Dry beans or pie weights
6-inch tart pans with removable bottoms

Directions

Preheat oven to 400 degrees F. Spray 4 tart pans with nonstick spray. Cut pie crusts into fourths, and insert each piece into a tart pan, pressing so it fits and trimming loose ends. Fill with dry beans or pie weights, and bake on a baking sheet 15-20 minutes, or until edges are golden brown. Let cool on rack, and then remove beans or pie weights.

Heat olive oil in a large skillet or wok. Add garlic and simmer on low heat until it turns just a shade darker; turn heat to medium, add spinach and saute, working in 2 batches if pan isn't big enough. Gently stir in apricots and butter while spinach is still hot, then sprinkle in almonds.

Fill each tart shell with spinach mixture and serve immediately.

Almond Cookies III

Ingredients

2 cups butter, softened
1 1/2 cups white sugar
1 teaspoon almond extract
4 cups all-purpose flour
1/4 teaspoon salt
1 cup whole almonds

Directions

In a large bowl, cream together the butter, sugar, and almond extract until smooth. Combine the flour and salt; stir into the butter mixture until well blended. Cover and refrigerate for 3 to 4 hours or overnight.

Preheat the oven to 300 degrees F (150 degrees C). Drop cookies by teaspoonfuls onto cookie sheets, and press down slightly with the bottom of a glass. Place a whole almond on top of each cookie.

Bake for 30 minutes in the preheated oven, or until firm. Remove cookies from cookie sheets to cool on wire racks.

Italian Almond Biscuits

Ingredients

2 1/4 cups all-purpose flour
3 eggs
1/2 cup butter
1/2 teaspoon vanilla extract
2 tablespoons lemon zest
1 cup finely chopped almonds
5 ounces almonds
3 1/2 cups confectioners' sugar

Directions

Combine the flour, eggs, margarine, sugar, vanilla, lemon zest and chopped almonds to form a smooth dough. Stir in the whole almonds.

Divide dough into 3 equal parts and roll each portion out into a cylindrical log shape. Wrap dough in plastic wrap and refrigerate for at least 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Place refrigerated rolls of dough onto a greased baking sheet and bake for 15 to 20 minutes. Let cool then slice into 1/2 inch thick slices. Put cookies onto greased baking sheet and bake for another 15 to 20 minutes or until golden brown. The cookies are very crisp when done.

Creamy Chocolate Almond Pie

Ingredients

1 1/4 cups reduced fat chocolate wafer crumbs
2 tablespoons sugar
2 tablespoons butter or stick margarine, melted
1 egg white

FILLING:

2/3 cup nonfat dry milk powder
1 1/3 cups cold water
1 (1.4 ounce) package sugar-free instant chocolate pudding mix
1 cup reduced-fat whipped topping, divided
1/4 cup chopped almonds
3/4 teaspoon coconut extract, divided
2 tablespoons flaked coconut, toasted
1 tablespoon miniature semisweet chocolate chips

Directions

In a food processor, combine wafer crumbs, sugar and butter; pulse until blended. Add egg white; pulse until moistened. Press mixture onto the bottom and up the sides of a 9-in. pie plate. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Cool completely before filling.

In a bowl, whisk milk powder and water until blended. Add pudding mix; whisk for 2 minutes or until slightly thickened. Fold in 1/4 cup whipped topping, almonds and 1/2 teaspoon extract. Pour into prepared crust; refrigerate for 15 minutes. Combine remaining whipped topping and extract; spread over filling. Sprinkle with coconut and chocolate chips; refrigerate until serving.

Deluxe Almond Butter Sandwiches

Ingredients

2 tablespoons almond butter
1 tablespoon strawberry jam
1/2 bananas, sliced
2 fresh strawberries, sliced
2 slices whole-grain bread

Directions

Spread almond butter over one side of one slice of bread. Arrange strawberries and bananas over almond butter. Spread jam over one side of remaining slice of bread. Place over fruit to make a sandwich.

Cherry Chocolate Almond Croissant Bread

Ingredients

1 tablespoon butter, softened
3 eggs, lightly beaten
1 1/2 cups half-and-half or light cream
1 1/2 teaspoons almond extract
6 medium croissants, halved horizontally
1 cup semisweet chocolate pieces, ground
1 (21 ounce) can LUCKY LEAF® Cherry Pie Filling
1 cup sliced almonds
Vanilla ice cream (optional)

Directions

Preheat oven to 350 degrees F. Spread butter on bottom and sides of a 9- to 10-inch deep-dish pie plate. In a shallow container combine eggs, half-and-half, and almond extract; add croissants. Let soak 3 minutes, turning once. Place bottom halves of croissants, cut-side-up, in the prepared dish. Sprinkle with 1/2 of the chocolate. Spoon on 1/2 cup LUCKY LEAF Cherry Pie Filling and 1/2 cup of the nuts. Add croissant tops, cut-sides down, remaining chocolate, another 1/2 cup pie filling and the remaining nuts. Pour on any remaining egg mixture.

Bake, uncovered, for 40 to 45 minutes or until center is set. Cool on wire rack about 30 minutes.

Heat remaining LUCKY LEAF Cherry Pie Filling and pass with bread pudding. Serve with ice cream, if desired.

Almond-Turkey Cheese Spread

Ingredients

1 (3 ounce) package cream cheese, softened
1/4 cup sour cream
1/2 teaspoon Worcestershire sauce
1/4 teaspoon garlic powder
1/2 pound smoked deli turkey, finely chopped
1 cup shredded Cheddar cheese
1/2 cup slivered almonds, chopped
Assorted crackers

Directions

In a small mixing bowl, beat the cream cheese, sour cream, Worcestershire sauce and garlic powder until combined. Stir in the turkey, cheddar cheese and almonds. Serve with crackers. Refrigerate leftovers.

Coconut Almond Cookies

Ingredients

1 cup butter, softened
1 1/2 cups white sugar
1 egg
2 tablespoons water
1 teaspoon almond extract
2 1/2 cups sifted all-purpose flour
3/4 teaspoon baking powder
1/2 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together butter and sugar until smooth. Beat in the egg, water and almond extract. Combine the flour, baking powder and salt; stir into the creamed mixture. Stir in coconut. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheet and flatten with a floured fork.

Bake for 8 to 10 minutes in the preheated oven, or until lightly browned on the bottom. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Almond-Crusted Halibut Crystal Symphony

Ingredients

1/3 cup dry white wine
2 tablespoons cider vinegar
2 tablespoons minced shallots
1 sprig fresh thyme
1 bay leaf
1/3 cup heavy cream
10 tablespoons unsalted butter - chilled, cut into tablespoon-size pieces
3 tablespoons chopped fresh chives
2 teaspoons fresh lemon juice
salt and pepper to taste
6 (6 ounce) fillets halibut
2 tablespoons vegetable oil
1 tablespoon unsalted butter
1/4 cup fresh bread crumbs
2/3 cup minced blanched almonds
1 tablespoon unsalted butter, melted
1 egg, lightly beaten

Directions

Make beurre blanc: In a small saucepan over medium heat, combine wine, vinegar, shallots, thyme and bay leaf. Boil until liquid has evaporated. Stir in cream, and boil until liquid is reduced by half; decrease heat to low. Whisk in butter, 1 piece at a time, adding each new piece before previous one has melted completely. Do not allow sauce to simmer, or it may separate.

Strain sauce through a fine sieve into a heatproof bowl. Stir in chives, lemon juice, salt and pepper. Keep warm by setting bowl in a larger container of hot water.

Preheat oven on broiler setting. Pat fillets dry, and season with salt and pepper.

Heat oil and 1 tablespoon butter in a large skillet over medium-high heat. Saute halibut fillets for 2 to 3 minutes on each side, or until lightly browned, and just cooked through. Transfer to a baking sheet, and cool 5 minutes. In a small bowl, stir together bread crumbs, almonds and 1 tablespoon melted butter. Brush tops of fillets with egg, and spread with almond mixture.

Broil fillets 1 to 2 minutes, or until browned (watch closely - every broiler has its own personality!). Place fillets on individual plates, and spoon beurre blanc around it.

Shaved Brussels Sprouts with Bacon and

Ingredients

4 pounds Brussels sprouts,
trimmed and thinly sliced
6 slices bacon, chopped
1/3 cup sliced almonds
2 tablespoons minced garlic
2 tablespoons red wine vinegar
salt and pepper to taste

Directions

Fry bacon in a large deep skillet over medium heat until browned and crisp, 5 to 10 minutes. Remove bacon with a slotted spoon and set aside on paper towels.

Add the garlic and almonds to the fat in the skillet and cook briefly over medium heat until toasted. Add the Brussels sprouts and quickly toss to coat with the hot oil. Sprinkle the red wine vinegar over the sprouts and toss again to coat. Cook, stirring frequently, until sprouts are wilted. Remove from the heat, stir in the bacon and season to taste with salt and pepper.

Mashed Potatoes Almondine

Ingredients

4 large potatoes, peeled and cubed
1 cup sour cream
1 (8 ounce) package cream cheese, softened
2 tablespoons minced green onion
salt and pepper to taste
1/4 cup slivered almonds
2 tablespoons butter, melted
1/4 cup bread crumbs

Directions

Preheat an oven to 350 degrees F (175 degrees C). Butter a shallow casserole dish.

Place the potatoes in a large pot and cover with salted water. Bring to a boil over high heat; reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and transfer to a mixing bowl; mash.

Beat the sour cream, cream cheese, green onion, salt, and pepper into the potatoes with an electric hand mixer; continue beating until smooth. Pour the mixture into the prepared dish, sprinkle the almonds over the potatoes. Brush the top with the melted butter and cover with the bread crumbs.

Bake in the preheated oven until golden brown on top, about 30 minutes.

Cinnamon Almond Rice Pudding

Ingredients

3/4 cup leftover cooked rice,
preferably basmati or jasmine
3/4 cup almond milk
1/4 teaspoon ground cinnamon
1/4 cup sliced California Almonds,
roasted*
1 teaspoon honey

Directions

Stove-top Directions - Combine rice, almond milk and cinnamon in a small saucepan. Turn heat to medium and bring to a simmer, stirring occasionally. Reduce heat to medium-low and simmer gently for 4 to 5 minutes, until milk is thicker and rice is a bit creamy. To serve, place in a bowl, top with almonds and drizzle with honey.

Microwave Directions - Combine rice, milk and cinnamon in a microwave-safe serving bowl. Cook on full power for 1 minute, then stir and cook 1-2 more minutes, until milk is thicker and rice is a bit creamy. Top with almonds and drizzle with honey.

Marbled Almond Roca

Ingredients

1/2 cup slivered almonds
1 cup butter or margarine
1 cup sugar
3 tablespoons boiling water
2 tablespoons light corn syrup
1/2 cup semisweet chocolate chips
1/2 cup vanilla baking chips

Directions

Sprinkle almonds on a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 300 degrees F for 15 minutes or until toasted and golden brown; remove from the oven and set aside. In a saucepan over low heat, cook butter and sugar for 5 minutes. Add water and corn syrup. Bring to a boil over medium heat; cook, stirring occasionally, until a candy thermometer reads 300 degrees F (hard-crack stage). Quickly pour over almonds. Sprinkle chips on top; let stand for 1-2 minutes or until melted. Spread and swirl chocolate over candy. Cool completely; break into pieces.

Anytime Almonds

Ingredients

2 cups dry roasted almonds, no salt added
2 tablespoons olive oil
2 cloves garlic, finely chopped
1 sprig fresh rosemary, chopped
1 1/2 teaspoons kosher salt (do not use regular table salt)

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix together almonds, olive oil, garlic, and rosemary until nuts are completely coated. Season with salt. Spread evenly on a baking sheet.

Bake in a preheated oven for 10 minutes.

Golden Coconut Almond Muffins

Ingredients

1 1/2 cups all-purpose flour
1 cup shredded coconut
1/2 cup white sugar
1/3 cup chopped toasted almonds
1 1/2 teaspoons baking powder
3/4 teaspoon orange zest
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup unsweetened coconut milk
1/4 cup orange juice
1/4 cup extra virgin olive oil
1 teaspoon vanilla extract

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 12 cup muffin pan.

In a large bowl, mix flour, shredded coconut, sugar, almonds, baking powder, orange zest, baking soda, and salt.

In a medium bowl, whisk together coconut milk, orange juice, olive oil, and vanilla extract. Pour into the flour mixture, and stir until just blended. Transfer to the prepared muffin pan.

Bake 15 minutes in the preheated oven, until a knife inserted in the center of a muffin comes out clean. Turn onto a wire rack to cool before serving.

Toasted Almond Green Bean Salad

Ingredients

2 pounds fresh green beans,
trimmed
1/2 cup olive oil
2 tablespoons balsamic vinegar
1/2 cup sliced almonds

Directions

Place beans in a large saucepan, and cover with water. Boil beans until soft but still bright green, about 15 minutes. Transfer beans immediately to an ice water bath to cool. Drain after 3 minutes. Place beans in large bowl. Toss with balsamic vinegar, stir in th olive oil.

Place the almonds in a heavy skillet over low heat; cook until golden. Toss almonds into the green bean salad. Serve at room temperature or chilled.

Almond-Tipped Shortbread Fingers

Ingredients

1 cup butter, softened
3/4 cup packed brown sugar
2 teaspoons vanilla extract
2 cups all-purpose flour
6 (1 ounce) squares white chocolate
1 1/4 cups chopped almonds

Directions

In a large mixing bowl, cream butter and brown sugar. Beat in vanilla. Gradually add flour. Shape 1/2 cupfuls of dough into 1/2-in. thick logs. Cut logs into 2-in. pieces. Place 2 in. apart on ungreased baking sheets. Bake at 325 degrees F for 15-17 minutes or until lightly browned. Remove to wire racks to cool.

In a microwave-safe bowl, melt white chocolate, stir until smooth. Dip one end of each cookie into chocolate, then into almonds. Place on waxed paper to harden.

Glazed Pearl Onions with Raisins and Almonds

Ingredients

2 pounds pearl onions
1 cup dry sherry
1/2 cup raisins
1/4 cup honey
1/4 cup water
2 tablespoons butter
1 teaspoon chopped fresh thyme
2/3 cup toasted slivered almonds
4 teaspoons red wine vinegar
salt to taste
ground black pepper to taste

Directions

Bring a pot of salted water to a boil. Add onions, and cook 3 minutes to loosen skins. Drain, and cool slightly. Cut root ends from onions. Squeeze onions at stem end (onions will slip out of skins).

Combine pearl onions, sherry, raisins, honey, water, butter or margarine, and thyme in a heavy large skillet. Bring to a boil over medium-high heat. Reduce heat to very low, and cover. Simmer until liquid evaporates and onions begin to caramelize, stirring often, about 45 minutes. Season with salt and pepper. Remove from heat. Can be prepared 6 hours ahead. Let stand at room temperature. Rewarm over low heat before continuing.

Stir almonds and vinegar into onions. Add a few teaspoons of water if mixture is too dry. Serve warm.

Almond Chocolate Coconut Cookies I

Ingredients

4 egg whites
1 cup confectioners' sugar
1 teaspoon vanilla extract
1 1/2 cups flaked coconut
1/2 cup all-purpose flour
1 cup semisweet chocolate chips
1 cup toasted and chopped almonds

Directions

Beat egg whites until stiff. Add sugar and vanilla gradually. Add coconut and flour; mix well.

Stir in chocolate chips and almonds; drop by teaspoonfuls onto lightly greased cookie sheet.

Bake at 350 degrees F (175 degrees C) for 15 minutes. Remove and cool.

Almond Crescent Buns

Ingredients

1/4 cup margarine, softened
1/2 cup packed brown sugar
2 teaspoons all-purpose flour
2 tablespoons milk
3/8 teaspoon almond extract
2 (8 ounce) cans refrigerated
crescent rolls
2 tablespoons butter, melted
1/4 cup chopped toasted almonds
1/2 cup confectioners' sugar

Directions

Preheat oven to 375 degrees F (195 degrees C).

Combine softened butter or margarine, brown sugar, flour, 1 tablespoon milk, and 1/8 teaspoon almond extract. Mix well. Spoon mixture into 12 ungreased muffin cups.

Separate dough into 4 long rectangles. Firmly press perforations to seal. Combine melted butter and 1/8 teaspoon almond extract; brush on dough. Sprinkle with nuts, and roll dough up jellyroll fashion. Cut each roll of dough into 3 slices. Place in muffin cups.

Place muffin pan on a baking sheet. Bake for 15 to 20 minutes, or until golden brown. When done, invert rolls immediately onto cooling rack.

Combine confectioners' sugar, 1 tablespoon milk, and 1/8 teaspoon almond extract. Drizzle over hot rolls.

Almond Poppy Seed Bars

Ingredients

3 eggs
2 1/4 cups sugar
1 1/2 cups milk
1 cup vegetable oil
1 1/2 teaspoons almond extract
1 1/2 teaspoons vanilla extract
1 1/2 teaspoons butter flavoring or
additional vanilla extract
3 cups all-purpose flour
4 1/2 teaspoons poppy seeds
1 1/2 teaspoons baking powder
1 1/2 teaspoons salt
FROSTING:
1/3 cup butter or margarine,
melted
3 cups confectioners' sugar
3 tablespoons milk

Directions

In a mixing bowl, beat the eggs, sugar, milk, oil, extracts and butter flavoring. Combine the flour, poppy seeds, baking powder and salt; add to the egg mixture and mix just until combined. Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 20 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a mixing bowl, combine the frosting ingredients; beat until smooth. Frost bars.

Almond Macaroons II

Ingredients

3 egg whites
1 1/2 teaspoons lemon zest
1 cup white sugar
1 1/2 cups ground almonds
2 drops red food coloring

Directions

Preheat oven to 275 degrees F (135 degrees C). Grease cookie sheets.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add lemon zest and sugar, continuing to beat until whites form stiff peaks. Color light green or pink with the food coloring while mixing. Using a rubber spatula, fold in the ground almonds. Drop by heaping spoonfuls onto the prepared cookie sheet. Cookies should be about 2 inches apart.

Bake for 20 to 30 minutes in the preheated oven, until cookies are firm and slightly brown. Allow cookies to cool on the sheets for 5 minutes before removing to wire racks to cool completely.

Hazelnut and Almond Cookies

Ingredients

8 egg whites
1 3/4 cups white sugar
2 1/2 cups hazelnuts, skinned and
chopped
2 1/2 cups chopped almonds

Directions

Preheat oven to 325 degrees F (160 degrees C). Grease cookies sheets.

In a large bowl, beat egg whites until frothy. Add sugar and beat until mixture is thick and white. Stir in chopped almonds and chopped hazelnuts.

Pour mixture into saucepan over low heat, stirring with a wooden spoon until thick and beige, about 10 minutes. Drop dough by teaspoonfuls onto cookie sheets about 1 inch apart.

Bake about 20 minutes, until cookies are dry to the touch. Let cool on wire rack.

Almond Raisin Bread

Ingredients

- 1 cup raisins
- 1 1/2 cups water
- 4 teaspoons butter
- 1 egg
- 1 cup white sugar
- 2 3/4 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 cup almond paste, grated
- 1 cup walnuts

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 2 loaf pans.

Combine the raisins and water in a small saucepan over medium heat; bring to a simmer and cook until the raisins plump, about 4 minutes. Add the butter and cook until the butter melts into the liquid. Remove from heat and set aside to cool.

Beat the egg and sugar together in a large bowl until the sugar dissolves into the mixture. Sift the flour, baking soda, and salt together in a separate bowl; stir in batches into the egg mixture along with the cooled raisin mixture, alternating small amounts of each as you stir. Mix the almond paste and walnuts into the mixture. Pour about half of the resulting batter into each loaf pan.

Bake in the preheated oven until the top springs back when pressed, about 1 hour.

Grilled Adobo Pork Tenderloin Salad With Plums

Ingredients

2 tablespoons chipotle chilies in adobo sauce
1 1/2 tablespoons chili powder
3 large garlic cloves
1/3 cup packed cilantro leaves, plus extra
1/2 cup orange juice concentrate
1/3 cup water
1/2 teaspoon salt
6 tablespoons extra-virgin olive oil
1 (2 pound) package pork tenderloins
6 plums, halved and pitted
3/4 cup slivered almonds
1 pound Napa cabbage

Directions

Puree first seven ingredients plus 2 Tbs. oil in a blender until smooth, about 30 seconds. Pour all but 3/4 cup of mixture into a gallon-sized zipper bag. Add meat; seal and refrigerate 30 minutes to 4 hours. Whisk 1/4 cup olive oil into remaining mixture for a dressing.

Brush plums with oil; season with salt and pepper. Toast almonds in a 350-degree oven for 4 minutes. Finely shred cabbage. Set all aside.

Build a fire on one side of grill, so you have direct and indirect heat. When coals are covered with white ash, place plums, cut side down, and meat over direct heat; cover and grill until meat is well seared, 5 minutes. Then turn pork to sear other side, 5 minutes more, rearranging plums to ensure even browning. Move meat and plums to indirect heat; cover and grill 12 to 13 minutes, or until meat thermometer inserted in thickest end of meat registers 145 to 150 degrees.

Remove meat and plums to a platter; let sit 5 minutes or up to 1 hour. Cut pork, crosswise, into 1/2-inch-thick slices. Toss cabbage with almonds, salt, pepper and most of dressing. Arrange slaw in each of six shallow bowls. Place a portion of pork over each and 2 plum halves alongside. Drizzle with remaining dressing; garnish with cilantro.

Almond Rice with Raspberry Sauce

Ingredients

5 cups water, divided
2 cups uncooked long grain rice
2 teaspoons salt
2 1/2 cups milk
1 cup sugar
1 cup slivered almonds, toasted
1/4 teaspoon almond extract
3 tablespoons cornstarch
2 (10 ounce) packages frozen
sweetened raspberries, thawed
2 tablespoons lemon juice
2 cups whipping cream
fresh mint

Directions

In a large saucepan over medium heat, bring 4 cups of water, rice and salt to a boil. Reduce heat; cover and simmer for 15 minutes or until rice is tender and liquid is absorbed. Stir in milk and sugar. Bring to a boil over medium heat; reduce heat and simmer, uncovered, until milk is absorbed and rice is creamy. Remove from the heat; stir in almonds and extract. Cool slightly; cover and chill. Meanwhile, in another saucepan, combine cornstarch and remaining water; add raspberries. Bring to a boil over medium heat; boil and stir for 2 minutes or until thickened. Remove from the heat; stir in lemon juice. Cover and chill. Just before serving, whip cream until soft peaks form; fold into rice mixture. Spoon into individual serving dishes and top with raspberry sauce. Garnish with mint if desired.

Almond Chocolate Coconut Cookies II

Ingredients

1 cup butter
1 1/2 cups white sugar
1 1/2 cups brown sugar
4 eggs
4 teaspoons vanilla extract
4 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
5 cups semisweet chocolate chips
2 cups flaked coconut
2 cups chopped almonds

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour, baking soda and salt, stir into the creamed mixture until well blended. Finally, stir in the chocolate chips, coconut and almonds. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Spinach Almond Pesto

Ingredients

1/2 cup pine nuts
1 cup slivered California Almonds, divided
1 (10 ounce) package frozen spinach, thawed and squeezed almost dry
6 cloves garlic, roasted and peeled
1 cup grated Parmesan cheese, plus more for garnish
1/2 cup chicken or vegetable broth
1/2 cup olive oil
1 tablespoon lemon juice
1 teaspoon lemon zest

Directions

Place almonds and pine nuts (keep separate) in a single layer in a dry skillet over medium heat. Toast, stirring occasionally until fragrant, 3-5 minutes.

Combine all ingredients except 1/2 cup of the slivered almonds in a food processor, blending just until smooth.

Toss pesto sauce with cooked fettuccine and top with roasted cherry tomatoes and remainder of slivered almonds.

Almond Macaroon Nests

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1/4 teaspoon salt
3/4 cup butter, softened
1 (8 ounce) package cream cheese
1 cup white sugar
3/4 teaspoon vanilla extract
2 cups flaked coconut
2 drops red food coloring
2 drops yellow food coloring
1 cup chocolate coated peanuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease cookie sheets. Sift together the flour, baking powder and salt, set aside.

In a medium bowl, cream together the butter, cream cheese, and sugar until smooth. Stir in the vanilla, then gradually beat in the dry ingredients. Divide the coconut into three separate containers. Color one portion red, one yellow, and leave one plain. Toss the colored coconut together with the plain. Roll cookie dough into walnut sized balls, roll the balls in the coconut mixture, then place them 2 inches apart onto the prepared cookie sheet. Press 1 candy into the center of each cookie.

Bake for 12 minutes in the preheated oven, then remove from the oven and press 2 more candies into the center of each cookie. Return to the oven to continue baking for another 4 to 5 minutes, until golden brown. Cool cookies on the baking sheet for a few minutes before removing to a wire rack to cool completely.

Chinese Restaurant Almond Cookies

Ingredients

2 3/4 cups sifted all-purpose flour
1 cup white sugar
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup lard
1 egg
1 teaspoon almond extract
96 almonds

Directions

Sift flour, sugar, baking soda and salt together into a bowl. Cut in the lard until mixture resembles cornmeal. Add egg and almond extract. Mix well.

Roll dough into 1 inch balls. Set them 2 inches apart on an ungreased cookie sheet. Place an almond on top of each cookie and press down to flatten slightly

Bake in a pre-heated 325 degrees F (165 degrees C) oven for 15-18 minutes. Cool on rack.

Almond Brittle Torte

Ingredients

1 1/2 cups sugar
1/2 cup water
1/2 cup light corn syrup
1/4 teaspoon instant coffee granules
3 teaspoons baking soda
1 cup slivered almonds
CAKE:
8 eggs, separated
1/4 cup water
3 teaspoons lemon juice
1 teaspoon vanilla extract
1 1/2 cups cake flour
1 1/2 cups sugar, divided
1 teaspoon cream of tartar
1 teaspoon salt
3 1/2 cups whipping cream, whipped

Directions

Line a 13-in. x 9-in. x 2-in. baking pan with foil; butter the foil and set aside. In a saucepan, combine the sugar, water, corn syrup and coffee granules. Bring to a boil over medium-high heat, stirring constantly, until a candy thermometer reads 290 degrees F. Sprinkle with baking soda, stirring constantly (mixture will foam). Stir in the almonds. Pour into prepared pan. Cool completely.

In a large mixing bowl, combine the egg yolks, water, lemon juice and vanilla; mix well. Combine flour and 3/4 cup sugar; add to egg yolk mixture and mix well. In a small mixing bowl, beat egg whites, cream of tartar and salt until soft peaks form. Beat in remaining sugar, 1 tablespoon at a time. Fold into the batter. Pour into an ungreased 10-in. tube pan. Bake at 350 degrees F for 50-55 minutes or until cake springs back when lightly touched. Cool on a wire rack.

Remove cake from pan. Split horizontally into four layers. Place bottom layer on a serving plate; spread with about 3/4 cup whipped cream over top and sides of cake; sprinkle with remaining brittle. Refrigerate until serving.

Cherry Almond Cheesecake

Ingredients

1 cup ground almonds
1/3 cup graham cracker crumbs
1/4 cup butter or margarine,
melted
3 (8 ounce) packages cream
cheese, softened
1 (14 ounce) can sweetened
condensed milk
3 eggs
1 (21 ounce) can cherry pie filling,
divided

Directions

In a small bowl, combine almonds and cracker crumbs; stir in butter. Press onto the bottom of a greased 9-in. springform pan; set aside. In a mixing bowl, beat the cream cheese and milk until smooth. Add eggs, beat on low just until combined. Pour into prepared crust.

Refrigerate 1/2 cup pie filling for garnish. Drop remaining pie filling by teaspoonfuls onto cream cheese mixture; cut through batter with a knife to swirl the filling. Bake at 325 degrees F for 50-55 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Chill overnight. Remove sides of pan. Cut cheesecake into slices; garnish with reserved pie filling. Refrigerate leftovers.

Almond Buttercrunch Candy I

Ingredients

2 (11.5 ounce) packages milk chocolate chips, divided
2 cups butter
1 pound brown sugar
1 cup blanched slivered almonds, divided

Directions

Preheat oven to 200 degrees F (95 degrees C). Grease a 14 x 18 inch cookie sheet.

Sprinkle one package of chocolate chips on prepared pan. Place in warm oven until chips melt, about 5 minutes. Remove from oven, and spread melted chocolate over bottom of pan; set aside.

In a large heavy saucepan over medium-high heat, combine butter and brown sugar. Stirring constantly, heat to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads. Immediately remove from heat. Stir in 3/4 cup slivered almonds and pour onto pan with melted chocolate; spread mixture evenly.

Sprinkle remaining package of chocolate chips over the almond layer. The heat from the almond layer will melt the chocolate chips; spread melted chocolate evenly. Sprinkle remaining 1/4 cup almonds over chocolate.

Cut into squares, or allow to harden in a solid sheet and break it apart like brittle. Cool completely before removing from pan.

Almond Chicken Stir-Fry

Ingredients

1 pound boneless, skinless chicken breasts cut into thin strips
3/4 cup sliced almonds
1 tablespoon canola oil
1 (16 ounce) package frozen broccoli stir-fry vegetable blend
1 tablespoon cornstarch
1 tablespoon brown sugar
1/2 teaspoon ground ginger
1/3 cup unsweetened pineapple juice
1/3 cup reduced-sodium soy sauce
Hot cooked rice

Directions

In a large nonstick skillet or wok, stir-fry chicken and almonds in hot oil for 2 minutes. Add vegetables. Reduce heat to low; cover and cook for 4 minutes or until vegetables are tender and chicken is no longer pink.

In a small bowl, combine the cornstarch, brown sugar and ginger. Stir in pineapple juice and soy sauce until smooth. Stir into chicken mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with rice if desired.

Almond Sour Cream Dip

Ingredients

1 cup sour cream
1/4 cup white sugar
1 pinch salt
1/2 cup slivered almonds
1/2 cup heavy cream, whipped

Directions

In a medium bowl, mix the sour cream, sugar and salt. Fold in the almonds and whipped cream. Chill in the refrigerator 1 hour or longer before serving.

Chicken Salad with Cranberries, Almonds, and

Ingredients

1/4 cup orange juice
1 tablespoon balsamic vinegar
1 tablespoon orange marmalade
2 tablespoons vegetable oil
1 (10 ounce) package DOLEB®
Iceberg Butter Crunch™ Salad
Blends
2 cups cooked shredded chicken*
1 stalk DOLEB® Celery, thinly
sliced
1/2 DOLEB® Sweet Red Bell
Pepper, cut into thin strips
1/3 cup sweetened dried
cranberries
1/3 cup flavored almonds

Directions

Combine juice, vinegar, and marmalade in small bowl; whisk in oil.

Combine salad blends, chicken, celery, bell pepper, cranberries, and almonds in large bowl; Add vinaigrette, toss to evenly coat.

Almond-Topped Carrots

Ingredients

2 pounds carrots, julienned
2 cups water
1/2 cup golden raisins
1/2 cup butter or margarine,
melted
6 tablespoons honey
2 tablespoons lemon juice
1/2 teaspoon ground ginger
Dash pepper
1/2 cup slivered almonds, toasted

Directions

In a saucepan, bring carrots and water to a boil. Reduce heat. Cover and cook for 10 minutes or until crisp-tender; drain. Add the raisins, butter, honey, lemon juice, ginger and pepper. Place in a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 35 minutes or until the carrots are tender. Sprinkle with almonds before serving.

Chocolate Chip Almond Cookies

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup packed dark brown sugar
1/3 cup sugar
1 egg
1 teaspoon vanilla extract
1 1/8 cups all-purpose flour
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup milk chocolate chips
1 cup sliced almonds

Directions

In a mixing bowl, cream butter and sugars. Beat in egg and vanilla. Combine flour, salt and baking soda; gradually add to the creamed mixture. Stir in chocolate chips and almonds. Roll into 1-in. balls. Place 2 in. apart on greased baking sheets. Bake at 375 degrees F for 9-11 minutes or until edges are firm. Remove to wire racks to cool.

Almond Puff Cake

Ingredients

1/2 cup butter
1/4 teaspoon salt
1 cup water
1/4 cup blanched slivered almonds
1 cup all-purpose flour
4 eggs
2 cups heavy cream
1 cup confectioners' sugar
2 teaspoons vanilla extract
1/4 teaspoon almond extract

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium saucepan over medium-high heat, combine butter, salt, water and almonds. Bring to a boil and stir in flour, all at once, stirring vigorously until mixture forms a ball. Remove from heat and beat in eggs, one at a time, until thoroughly incorporated. Transfer dough to a pastry bag with a number 8 star tip, and pipe pastry in an 8-inch ring, one inch wide, on a baking sheet.

Bake 50 minutes, or until puffed, set and golden brown. Cool on wire rack.

While pastry is baking, combine cream, sugar, vanilla and almond extracts in a medium bowl and chill in refrigerator for 1 hour. Remove from refrigerator and whip with electric mixer until stiff peaks form.

Split cooled ring in half lengthwise using a sharp knife. Scoop out any soft dough. Place bottom half on serving plate, and fill with whipped cream. Place other half of ring on top, sprinkle with confectioners' sugar and serve.

Cherry Almond Tart

Ingredients

1 (18.25 ounce) package yellow cake mix
2/3 cup graham cracker crumbs
1/2 cup butter or margarine, softened
1 egg
1/2 cup chopped almonds
1 (8 ounce) package cream cheese, softened
1/4 cup confectioners' sugar
1 (21 ounce) can cherry pie filling
1/2 cup sliced almonds, toasted

Directions

In a mixing bowl, combine the dry cake mix, cracker crumbs and butter until crumbly. Add egg; mix well. stir in the chopped almonds. Press onto the bottom and up the sides of a greased 14-in. pizza pan. Bake at 350 degrees F for 11-13 minutes or until lightly browned. Cool completely. In a mixing bowl, beat cream cheese and sugar. Spread over crust. Top with pie filling. Sprinkle with sliced almonds. Store leftovers in the refrigerator.

Wasabi Almonds

Ingredients

1 egg white
1 tablespoon water
1 pound whole natural California Almonds
2 tablespoons wasabi powder
2 teaspoons kosher salt
2 teaspoons cornstarch

Directions

Preheat oven to 275 degrees F. Line a sided baking sheet with greased foil or parchment paper.

Whisk egg white and water together until foamy. Add almonds and toss to coat. Transfer to a sieve; toss gently and let drain. Stir together wasabi powder, salt and cornstarch in a large bowl. Add almonds and toss to coat.

Spread almonds on baking sheet in a single layer, and bake 30 minutes. Gently stir, reduce temperature to 200 degrees F and continue baking 20 more minutes. Let cool completely before serving. Serve, or store in an airtight container for up to a week

Coriander and Chili Almonds

Ingredients

1/2 tablespoon olive oil
1 1/2 cups blanched California Almonds
1 teaspoon coriander seeds, crushed
1 dried red chile pepper
2 pinches of sea salt

Directions

Add the olive oil and almonds to a hot saute pan. Saute the almonds until golden brown, shaking the pan regularly to color them evenly and accentuate their nutty flavor.

Crumble in the coriander and chili to taste, and add the sea salt. Toss over and serve hot on a large plate.

Cherry Almond Pound Cake

Ingredients

1 (18.25 ounce) package cherry chip cake mix
1 (21 ounce) can cherry pie filling
2 teaspoons almond extract
2 eggs
1 cup confectioners' sugar
1/4 teaspoon almond extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and lightly flour a bundt or tube pan.

Combine the cake mix, pie filling, almond extract, and eggs in a large bowl. Mix thoroughly by hand until well moistened. Pour batter into prepared pan.

Bake in preheated oven until a toothpick inserted in the center comes out clean, about 45 minutes. Cool on rack for 15 minutes; invert cooled cake onto serving plate. Cool completely.

Whisk together the confectioners' sugar and 1/4 teaspoon almond extract in a small bowl. Add drops of water until glaze is drizzling consistency. Spoon glaze over cooled cake.

Homemade Smoked Almonds

Ingredients

1 egg white
2 teaspoons garlic powder
2 teaspoons celery salt
1/4 teaspoon salt
1/2 teaspoon liquid smoke
flavoring
3 cups whole unblanched
almonds, toasted and cooled

Directions

In a bowl, whisk egg white until foamy. Add garlic powder, celery salt, salt and liquid smoke; stir until blended. Add almonds and stir until well coated. Evenly spread almonds in a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray. Bake at 300 degrees F for 30 minutes, stirring every 10 minutes. Cool. Store in an airtight container.

Orange Almond Biscotti II

Ingredients

2 1/4 cups all-purpose flour
1 1/4 cups white sugar
1 pinch salt
2 teaspoons baking powder
1/2 cup sliced almonds
1 tablespoon orange zest
3 egg, beaten
1 tablespoon vegetable oil
1/4 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a baking sheet.

In a large bowl, stir together flour, sugar, baking powder, salt, almonds, and orange zest. Make a well in the center and add the eggs oil, and almond extract. Stir or mix by hand until the mixture forms a ball.

Separate dough into 2 pieces and roll each one into a log about 8 inches long. Place logs on prepared baking sheet and flatten so they are about 3/4 inch thick. Bake in preheated oven for 20 to 25 minutes. Cool slightly, and remove from baking sheets. Slice diagonally into 1/2 inch slices with a serrated knife. Set cookies on side back onto the cookie sheet and bake for 10 to 15 more minutes, turning over after half of the time. Finished cookies should be hard and crunchy.

Almond Cream-Puff Ring

Ingredients

1 cup water
1/2 cup butter
1/4 teaspoon salt
1 cup all-purpose flour
4 eggs

1 (3.4 ounce) package instant vanilla pudding mix
1 1/4 cups milk
1 cup heavy cream, whipped
1 teaspoon almond extract

1/2 cup semi-sweet chocolate chips
1 tablespoon butter
1 1/2 teaspoons milk
1 1/2 teaspoons light corn syrup

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease and flour a cookie sheet, or use parchment paper. Using a dinner plate as a guide, trace a circle on the sheet.

In 2 quart saucepan over medium heat, combine water, butter, and salt. Bring to a boil. With a wooden spoon, vigorously stir in flour all at once, until mixture forms a ball, and leaves the sides of the pan. Remove from heat, and beat in the eggs one at a time, until mixture is smooth. Drop batter into 10 mounds inside the circle traced on the cookie sheet, to form a ring.

Bake in preheated oven for 40 minutes, or until golden brown. Turn off oven, leaving ring in for another 15 minutes. Remove from oven, and cool on wire rack. When cool, slice in half horizontally, and place bottom ring on serving plate. Spoon Almond Cream Filling on bottom ring, then replace top ring. Chill in refrigerator.

To make Almond Cream Filling: Prepare pudding according to instructions on package, but use only 1 1/4 cups milk. Fold in whipped cream, and 1 teaspoon almond extract.

To make Chocolate Glaze: In a double boiler over hot (not boiling) water, combine chocolate chips, 1 tablespoon butter, 1 1/2 teaspoons milk, and 1 1/2 teaspoons corn syrup. Heat until melted and smooth, stirring occasionally. Spoon over the top of chilled ring.

Almond Citrus Couscous

Ingredients

1 cup water
1 teaspoon dried savory
1 teaspoon dried parsley
1 pinch crushed red pepper flakes
1 tablespoon chicken bouillon granules
1/2 cup pearl (Israeli) couscous
1 lemon, zest grated
1/2 cup toasted slivered almonds
1/2 cup chopped celery
1/3 cup chopped onion
1/2 tomato, seeded and chopped
1 tablespoon olive oil
salt and black pepper to taste

Directions

Bring the water to a boil in a saucepan, reduce heat to medium-low, and stir in the savory, parsley, red pepper flakes, and chicken bouillon granules until the granules dissolve. Pour in the couscous, stir to combine, and simmer until tender, about 10 minutes. Cover and remove from heat. Let cool. Drain off any excess liquid remaining.

Place the cooled couscous in a salad bowl, and lightly combine with lemon zest, almonds, celery, onion, tomato, and olive oil. Season to taste with salt and black pepper before refrigerating until cold, at least 1 hour.

Almond Carrots

Ingredients

2 pounds carrots, sliced
1 small onion, thinly sliced
1 small green bell pepper, cut into thin strips
1/2 cup vegetable oil
1/2 cup white sugar
1/4 cup distilled white vinegar
2 teaspoons almond extract
1 teaspoon dried basil

Directions

In a medium saucepan with enough water to cover, boil carrots until tender but crisp. Remove from heat, drain, and place in a medium bowl with onion and pepper.

In a medium saucepan over medium heat, blend oil, sugar, vinegar, almond extract and basil. Cook and stir until sugar is dissolved.

Pour the oil mixture over the carrot mixture. Cover, and chill in the refrigerator 8 hours or overnight before serving cold.

Almond Buttercrunch

Ingredients

3/4 cup butter
2 cups white sugar
1 cup chopped almonds
2 cups milk chocolate chips
1/2 cup finely chopped almonds

Directions

In a saucepan over low heat, combine the butter, sugar and 1 cup chopped almonds. Stir constantly until mixture boils, then do not stir or shake. Heat to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads.

Pour onto a large buttered cookie sheet. Immediately press chocolate chips onto the hot candy. As the chocolate melts, spread it into a coating over the candy.

Sprinkle finely chopped almonds over the top; cool, and break into uneven pieces.

Almond Yummies

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
2 teaspoons almond extract
2 eggs
1/4 cup sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the flour and sugar, add almond extract and eggs; mix until well combined. Roll dough into 1 inch balls, place on a cookie sheet, and place an almond slice on to top of each one. Bake for 8 to 10 minutes, until golden brown.

Bake for 8 to 10 minutes, until golden brown.

Easy Almond Chicken

Ingredients

8 skinless, boneless chicken breast halves
1 pinch garlic powder
1 (10.75 ounce) can condensed cream of chicken soup
1 (5 ounce) can evaporated milk
8 ounces toasted almonds

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken pieces in a lightly greased 9x13 inch baking dish. Season with garlic powder to taste and bake in the preheated oven for 1/2 hour.

In a small bowl mix together the soup and milk. Pour mixture over chicken and bake for another 1/2 hour. Meanwhile, toast almonds and add to chicken during the last few minutes of baking.

Glazed Almond Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
2 egg yolks
3/4 cup chopped blanched almonds
2 2/3 cups sifted cake flour
1/2 teaspoon salt
2 egg whites
48 almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream the butter and sugar until light. Beat in the almond and vanilla extracts and the egg yolks. Next, stir in the chopped almonds, flour and salt. Roll the dough into 1 inch balls, dip the balls into the egg whites. Place cookies 2 inches apart on the prepared cookie sheet. Press a whole almond into the top of the ball, flattening the cookie a little bit.

Bake for 8 to 10 minutes in the preheated oven, until edges start to brown.

Green Apple Salad with Toasted Almonds, Shaved

Ingredients

1 cup apple cider
1/4 cup apple cider vinegar,
divided
1 shallot, minced
1/4 cup extra virgin olive oil
1 tablespoon fresh tarragon, torn
3 packets Stevia Extract In The
Raw®
Sea salt to taste
Fresh cracked black pepper to
taste
2 firm Granny Smith apples, cored
and sliced thick
3 ribs celery, peeled and thinly
sliced
1/4 cup whole almonds, toasted
1 tablespoon chopped fresh
chives
2 ounces Manchego cheese
shaved slices (may substitute hard
Gouda or Parmigiano Reggiano)

Directions

In small saucepan combine apple cider and 2 tablespoons apple cider vinegar. Heat to boiling and continue boiling until liquid is reduced to a syrup. Set aside to cool.

Mix remaining vinegar with the shallots, olive oil, tarragon, Stevia Extract In The Raw, honey (optional), salt and pepper. Whisk vigorously to combine until stevia dissolves.

In medium bowl toss together apples, celery, almonds and chives. Blend in vinaigrette.

Assemble salad on small plates, stacking the apples mixture and cheese in alternating layers.

Drizzle with cider reduction to finish and enjoy.

Honey-Lime Granola with Almonds

Ingredients

3 cups rolled oats
1 cup sliced almonds
1/4 cup wheat germ
1/2 cup shredded unsweetened coconut
1/2 cup oat bran
3 tablespoons flax seeds
1/2 cup honey
1/4 cup vegetable oil
2 tablespoons frozen limeade concentrate
1/2 teaspoon salt
1 teaspoon vanilla extract
1 small lime, zest and juice

Directions

Preheat an oven to 250 degrees F (120 degrees C). Lightly grease a foiled-lined baking sheet.

Mix oats, almonds, wheat germ, coconut, oat bran, and flax seeds together in a large bowl. Whisk together honey, vegetable oil, limeade concentrate, salt, vanilla, lime zest, and lime juice in a separate bowl. Pour lime mixture into the oat mixture and stir well. Spread oats on to the prepared pan.

Bake in the preheated oven until golden brown and lightly crispy, about 1 hour and 30 minutes, stirring every 15 minutes. Remove from the oven and allow to cool. Store in an airtight container at room temperature.

Cranberry Almond Biscotti

Ingredients

2 1/4 cups all-purpose flour
1 cup white sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
2 egg whites
2 eggs
1 tablespoon vanilla extract
3/4 cup sliced almonds
1 cup sweetened-dried
cranberries

Directions

Preheat oven to 325 degrees F (170 degrees C).

Combine dry ingredients in a medium sized mixing bowl. Whisk together eggs, egg whites, and vanilla or almond extract in a separate mixing bowl.

Add egg mixture to dry ingredients, mixing just until moist, using an electric mixer on medium speed. Add dried cranberries and almonds; mix thoroughly.

On floured surface, divide batter in half and pat each half into a log approximately 14 inches long and 1 1/2 inches thick. Place on a cookie sheet and bake 30 minutes or until firm. Cool on a wire rack.

Reduce oven temperature to 300 degrees F (150 degrees C). Cut biscotti into 1/2 inch slices. Place cut biscottis on a cookie sheet and bake for an additional 20 minutes. Let cool and store in a loosely covered container.

Raspberry Almond Muffins

Ingredients

1 cup sliced almonds
2 cups all-purpose flour
2/3 cup white sugar
2 teaspoons baking powder
1/4 teaspoon baking soda
1 teaspoon salt
3/4 cup warm water
2 teaspoons almond extract
1/2 cup butter
2 eggs, beaten
1 1/2 cups frozen raspberries

Directions

Preheat oven to 375 degrees F (190 degrees C).

Arrange almonds in a single layer on a medium baking sheet, and bake in the preheated oven 5 to 10 minutes, until lightly toasted.

Reduce oven temperature to 350 degrees F (175 degrees C). Lightly grease a 6 cup jumbo muffin pan.

In a medium bowl, mix flour, sugar, 3/4 cup almonds, baking powder, baking soda, and salt.

In a separate medium bowl, mix water, almond extract, butter, and eggs. Blend into the flour mixture. Fold raspberries into batter. Spoon into the prepared muffin pan. Sprinkle with remaining almonds.

Bake 25 minutes in the 350 degrees F (175 degrees C) oven, until a knife inserted in the center of a muffin comes out clean.

Artichokes with Saffron and Almonds

Ingredients

1 cup dried figs
1 cup boiling water
1/4 teaspoon saffron threads
1/2 cup olive oil
4 pounds baby artichokes, halved
and chokes removed
1 teaspoon kosher salt, or to taste
1/2 cup Spanish Marcona
almonds
1/4 cup white wine vinegar
1 teaspoon paprika

Directions

Place figs in a bowl and cover with the boiling water. Allow the figs to plump for 5 minutes, then remove. Sprinkle 1/4 teaspoon of saffron threads into the remaining liquid, and allow to steep for 5 minutes.

Heat olive oil in a large skillet over medium-high heat. Add artichokes, and toss until coated with oil. Pour in saffron water and salt. Bring to a boil, then reduce heat to medium-low, cover, and simmer until the artichokes are tender, about 8 minutes.

Uncover the artichokes and increase heat to medium-high. Add the figs, almonds, vinegar, and paprika. Cook and stir until all of the liquid has evaporated. Remove from the heat, recover, and allow to stand for 5 minutes before serving.

Cherry Almond Cake

Ingredients

2 cups halved red candied cherries
1/2 cup blanched slivered almonds
1/2 cup cake flour
1 cup butter, softened
1 cup white sugar
1 teaspoon vanilla extract
1 teaspoon almond extract
4 eggs
1 3/4 cups cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup milk

Directions

Combine cherries, almonds, and 1/2 cup flour in a bowl; mix until fruit is well coated.

In another bowl, combine 1 3/4 cups flour, baking powder, and salt. Stir well to blend.

Cream butter or margarine, sugar, and flavorings together until light and fluffy. Add eggs one at a time, beating for one minute with mixer on high speed after each addition. Add flour mixture to creamed mixture alternately with milk, starting and ending with flour mixture. Stir in floured fruits and nuts. Spread batter into greased and floured bundt or tube pan.

Bake at 300 degrees F (150 degrees C) for 55 to 65 minutes, or until toothpick inserted in center comes out clean. Cool cake in pan for 10 minutes, then turn out onto wire rack to cool completely. Wrap cooled cake in aluminum foil, and store in cool place for several days to allow cake to ripen.

Raspberry Almond Coffeecake

Ingredients

1 cup fresh raspberries
3 tablespoons brown sugar
1 cup all-purpose flour
1/3 cup white sugar
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/8 teaspoon salt
1/2 cup sour cream
2 tablespoons butter, melted
1 teaspoon vanilla extract
1 egg
1/4 cup sliced almonds

1/4 cup sifted confectioners'
sugar
1 teaspoon milk
1/4 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray an 8 inch round cake pan with cooking spray.

Combine raspberries and brown sugar in a bowl. Set aside.

In a large bowl, combine flour, sugar, baking soda, baking powder, and salt. Combine sour cream, butter or margarine, 1 teaspoon vanilla, and egg, and add to flour mixture. Stir just until moist. Spoon 2/3 of the batter into the prepared pan. Spread raspberry mixture evenly over the batter. Spoon remaining batter over raspberry mixture. Top with almonds.

Bake for 40 minutes, or until a wooden pick inserted in center comes out clean. Let cool for 10 minutes on a wire rack.

Combine confectioners' sugar, milk, and 1/4 teaspoon vanilla. Stir well. Drizzle glaze over cake. Serve warm or at room temperature.

Almond Flour Pancakes

Ingredients

1 cup all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
1 cup almond flour
1 tablespoon sugar
2 cups low-fat plain yogurt
2 eggs, lightly beaten
1 tablespoon unsalted butter,
melted and cooled

Directions

Preheat a non-stick griddle to 375 degrees F (185 degrees C). Lightly grease the cooking surface with butter.

Sift the flour, baking powder, baking soda, and salt together into a mixing bowl. Mix the almond flour and sugar into the flour mixture until just blended. Stir the yogurt, eggs, and butter together in a separate bowl; add to the flour mixture, stirring only until just incorporated. The batter will be thick and airy.

Pour about 1/3 cup of the batter onto your preheated cooking surface, leaving space for the pancakes to expand. Cook until dry around the edges and bubbles have formed over the top, 2 to 3 minutes; turn and continue cooking until done in the middle and golden brown, another 1 to 2 minutes.

Sunflower Almond Wheat Bread

Ingredients

1 (.25 ounce) package instant yeast
1/4 cup light brown sugar
1 cup warm skim milk
1/4 cup ground sunflower seeds
1 cup high-gluten bread flour
2 1/2 cups whole wheat flour
2 tablespoons almond oil

Directions

In a small mixing bowl, dissolve yeast and sugar in warm milk. Let stand until creamy, about 10 minutes.

In a large bowl, combine the yeast mixture with sunflower seeds, flour and salt; mix well. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 10 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 30 minutes.

Lightly grease a 9x5 inch loaf pan. Deflate the dough and turn it out onto a lightly floured surface. Form the dough into a loaf and place it into the prepared pan. Brush the top with almond oil and cover with a damp cloth. Let rise until doubled in volume, about 40 minutes. Preheat oven to 350 degrees F (175 degrees C).

Bake in the preheated oven for about 30 minutes or until the top is golden brown and the bottom of the loaf sounds hollow when tapped. Let cool on a wire rack 20 minutes before slicing.

Cherry Almond Caramel Apple Explosion

Ingredients

6 Granny Smith apples
6 wooden sticks
1 cup semisweet chocolate chips
1 (14 ounce) package individually wrapped caramels, unwrapped
2 tablespoons water
1/2 teaspoon vanilla extract
1 1/2 cups dried cherries
1 cup sliced almonds

Directions

Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil. Place the chocolate chips into a microwave-safe bowl. Heat in the microwave at 30 second intervals, stirring between each until chocolate is melted and smooth. Set aside.

Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth. Stir in the vanilla. Dip each apple into the caramel and gently run apples around insides of saucepan to scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan.

Roll apples in mixture of cherries and almonds. Place on the aluminum foil. Use a spoon to drizzle chocolate over the apples. If the chocolate is too thick, thin by mixing with a little vegetable oil. Chill until ready to serve.

Blueberry Almond Scones

Ingredients

2 tablespoons fresh blueberries
2 tablespoons blueberry preserves
1 tablespoon pomegranate juice
5 tablespoons unsalted butter
3/4 cup white sugar
1 egg
1/3 cup milk
1 teaspoon almond extract
2 teaspoons lemon zest
1/2 teaspoon lemon juice
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped almonds
1 cup fresh blueberries

Directions

Preheat oven to 375 degrees F (190 degrees C). Line two baking sheets with parchment paper.

Place 2 tablespoons blueberries in a microwaveable bowl; heat in the microwave until very soft, about 20 seconds. Stir in the preserves and pomegranate juice; set aside.

Cream together the butter and sugar in a small bowl using an electric hand mixer. Beat in the egg. Add the milk, almond extract, lemon zest, lemon juice, and the blueberry mixture, continuing to beat until combined.

Sift together the flour, baking powder, baking soda, and salt in a bowl. Gradually add the flour mixture to the blueberry mixture, continually beating until you have a soft dough. Fold the almonds and 1 cup blueberries into the dough. Drop dough by rounded teaspoonfuls onto lined baking sheets.

Bake until golden brown, about 15 minutes.

Baked Brie with Mushrooms and Almonds

Ingredients

2 tablespoons butter
1 teaspoon crushed garlic
2 tablespoons slivered almonds
1 (8 ounce) can sliced mushrooms, drained
1 tablespoon brandy
1 teaspoon dried tarragon
1 (8 ounce) wedge Brie cheese, coating removed

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt the butter in a medium saucepan over medium heat. Mix in garlic and almonds, heating until almonds are lightly browned. Stir in mushrooms and cook until tender, about 5 minutes. Cover with brandy and sprinkle with tarragon.

Place Brie in a small baking dish. Pour the mushroom and brandy mixture over Brie. Bake in the preheated oven 20 minutes, or until bubbly.

Almond-Topped Spiced Peaches

Ingredients

2 (29 ounce) cans peach halves,
drained
1/2 cup packed brown sugar
1/4 cup butter or margarine
1/2 teaspoon curry powder
1/4 cup sliced almonds
1 cup sour cream
1 teaspoon ground cinnamon

Directions

Place peach halves in an ungreased shallow 2-qt. baking dish; set aside. In a saucepan, combine the brown sugar, butter and curry powder. Cook and stir over low heat until sugar is dissolved. Pour over peaches. Sprinkle with almonds. Bake, uncovered, at 375 degrees F for 20 minutes or until heated through. Combine sour cream and cinnamon; serve with peaches.

Popcorn Almond Brittle

Ingredients

6 cups popped popcorn
1 cup slivered almonds
1/2 cup red and green candied cherries, chopped
1 1/2 cups sugar
1/2 cup corn syrup
1/2 cup water
1/2 teaspoon salt
2 tablespoons butter or margarine
1 teaspoon vanilla extract

Directions

In a greased 13-in.x 9-in. x 2-in. baking pan, combine popcorn, almonds and cherries. Bake at 350 degrees F for 10 minutes. Turn oven off and keep mixture warm in the oven. Meanwhile, in a large heavy saucepan, combine the sugar, corn syrup, water and salt; cook and stir over low heat until sugar is dissolved. Cook over medium heat, without stirring, until a candy thermometer reads 305 degrees F-310 degrees F (hard-crack stage). Remove from the heat; stir in butter and vanilla. Immediately pour over popcorn mixture; toss gently. Spread onto a greased baking sheet. When cool, break into small pieces.

Glazed Almond Bundt Cake

Ingredients

1 cup butter, softened
2 cups white sugar
4 eggs
1 1/2 teaspoons almond extract
1 2/3 teaspoons vanilla extract
2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup ground almonds
1 cup milk

1/4 cup milk
3/4 cup white sugar
1/2 teaspoon almond extract
1/2 cup toasted sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Mix together the flour, baking powder, salt and ground almonds. Set aside.

In a large bowl, cream together the butter and 2 cups sugar until light and fluffy. Beat in the eggs one at a time, then stir in the 1 1/2 teaspoons almond extract and vanilla. Beat in the flour mixture alternately with 1 cup milk, mixing just until incorporated. Pour batter into prepared pan.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool for 10 minutes and invert on a wire rack. Cool 10 minutes longer. Place rack on waxed paper. Combine 1/4 cup milk, 3/4 cup sugar, 1/2 teaspoon almond extract and toasted sliced almonds; pour over warm cake.

Almond Lemon Cake

Ingredients

8 egg whites
1 dash cream of tartar
1 cup white sugar
1 cup butter, softened
1 1/2 tablespoons grated lemon
zest
1 tablespoon lemon juice
1 cup sour cream
2 teaspoons vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/8 teaspoon salt
1 cup finely chopped blanched
almonds

Directions

In a bowl, beat the egg whites with the cream of tartar until stiff. Gradually beat in 1/2 cup sugar.

In another bowl, stir together the flour, baking powder, and salt.

In a large bowl, cream the butter or margarine with the remaining 1/2 cup sugar. Beat in lemon rind, lemon juice, sour cream, and vanilla. Stir the flour mixture into the butter mixture, along with about 1/3 of the beaten egg whites. Fold in the rest of the egg whites gently but thoroughly. Stir in the almonds. Turn the batter into a greased and floured tube pan.

Bake at 350 degrees F (175 degrees C) for about 70 minutes, or until it tests done with a toothpick. Cool on a wire rack.

Almond Macaroons I

Ingredients

1/2 pound almond paste
1 cup white sugar
3 egg whites
1/8 teaspoon salt
2 tablespoons cake flour
1/3 cup confectioners' sugar
2 tablespoons chopped blanched almonds

Directions

Cover cookie sheets with parchment or aluminum foil, shiny side up.

Soften almond paste with your hands or food processor. In large mixing bowl, blend almond paste and sugar.

Separate eggs and add whites to mixture. Mix in confectioners' sugar, flour and salt. Stir well.

Force dough through a cookie press or drop by teaspoonfuls onto cookie sheets. Cover and let stand for 30 minutes.

Preheat oven to 300 degrees F (150 degrees C). Sprinkle cookies with chopped almonds and bake for 25 minutes. Remove parchment or foil from cookie sheets and let cool. Peel off macaroons.

Almond Celery Bake

Ingredients

1 bunch celery, sliced
3/4 cup shredded Cheddar
cheese
1/2 teaspoon paprika
1/8 teaspoon pepper
1 (10.75 ounce) can condensed
cream of celery soup, undiluted
1 cup soft bread crumbs
1/2 cup slivered almonds

Directions

Place the celery in a greased 2-qt. baking dish. Sprinkle with cheese, paprika and pepper. Top with the soup. Sprinkle with bread crumbs.

Cover and bake at 375 degrees F for 45 minutes. Uncover; sprinkle with the almonds. Bake 10-15 minutes longer or until golden brown.

Chicken Pot Pie Soup with Toasted Almonds

Ingredients

1 (10 ounce) package frozen puff pastry shells
2 tablespoons butter
1 1/2 pounds skinless, boneless chicken breast meat - cubed
2 (10.5 ounce) cans chicken broth
2 teaspoons chicken soup base
1/4 teaspoon dried thyme leaves
1/4 cup chopped fresh parsley
2 tablespoons butter, softened
3 tablespoons all-purpose flour
1 (4 ounce) can mushroom pieces, drained
1 (10 ounce) package frozen mixed peas and carrots
1/2 cup heavy cream
1/4 cup toasted sliced almonds

Directions

Preheat oven to 400 degrees F (200 degrees C). Place frozen puff pastry shells, top-side-up on an ungreased baking sheet 2 inches apart.

Bake shells in preheated oven until puffed and golden-brown, 20 to 25 minutes. Remove to cool on a wire rack.

Meanwhile, melt 2 tablespoons of butter in a large pot over medium heat. Stir in the cubed chicken, and cook, until firm and no longer pink in the center, about 10 minutes. Remove chicken meat and set aside.

Pour in the chicken broth and bring to a boil over high heat. Reduce heat to medium, and whisk in the chicken soup base, thyme, and parsley. Mix together the softened butter and flour in a small bowl to form a paste. Whisk this paste into the simmering soup, and cook 10 minutes or until thickened.

Stir in the cooked chicken, mushroom pieces, peas and carrots, cream, and toasted almonds. Return soup to a simmer, and cook a few minutes until hot. Ladle soup into serving bowls, and top with puff pastry to serve.

Almond, Apple Cinnamon Scones

Ingredients

2 cups all-purpose flour
1/3 cup white sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
6 tablespoons shortening, chilled
2 apple - peeled, cored and chopped
1 egg, lightly beaten
1/2 cup plain yogurt
1 tablespoon milk
1 1/2 teaspoons almond extract

1 tablespoon milk
1 egg, lightly beaten
2 tablespoons cinnamon sugar
1/4 cup sliced almonds

Directions

Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper.

Stir the flour, sugar, baking powder, baking soda, and salt together in a mixing bowl. Use two forks or a pastry blender to cut in the shortening with the flour mixture until the mixture resembles coarse corn meal. Stir in the apples.

Whisk 1 egg, yogurt, milk, and almond extract together in a small bowl until smooth. Stir the egg mixture into the flour mixture just until blended. Gather the dough, and place the dough on a lightly floured surface; knead 4 to 5 times. Pat dough into a 7 inch diameter circle about 1 1/2 inch thick. Cut dough into 8 wedges, and place on prepared baking sheet.

To make the scone topping, whisk the milk and 1 egg together in a small bowl. Brush tops of scones with the egg mixture. Sprinkle each scone with cinnamon sugar and almonds.

Bake in preheated oven until tops are golden brown, and a toothpick inserted in center comes out clean, about 20 minutes. Remove from oven and cool on a wire rack. Serve warm or at room temperature.

Danish Rice Pudding with Almonds

Ingredients

2 cups milk
1/3 cup Arborio rice
1/4 cup chopped blanched almonds
1/4 cup sherry
1/2 (.25 ounce) envelope unflavored gelatin
1/3 cup white sugar
1 teaspoon vanilla extract
1 cup heavy cream
1 (12 ounce) package frozen raspberries - thawed and drained

Directions

In a saucepan, bring the milk to a boil, and then add rice. Reduce heat to simmer, and continue cooking for 20 minutes, stirring occasionally. Remove from heat, and set aside to cool to room temperature.

In a small saucepan, mix the sherry and gelatin; stir over low heat until the gelatin is dissolved. Stir in the sugar until completely dissolved, and then stir in vanilla. Stir into the rice with the chopped almonds. Refrigerate.

Pour cream into a bowl, and whip until light and fluffy soft peaks appear. Fold into chilled rice pudding. Serve in small bowls, topped with frozen raspberries.

Almond French Toast

Ingredients

1 cup slivered almonds
3 eggs
1 cup milk
3 tablespoons all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon almond extract
1 teaspoon vanilla extract
12 thick slices French bread
3 tablespoons canola oil
3 tablespoons butter
confectioners' sugar for dusting

Directions

Place almonds in a small saucepan over low heat. Tossing frequently, toast until lightly browned, 5 to 10 minutes. Remove from heat, and set aside.

In a large bowl, whisk together eggs, milk, flour, salt, baking powder, almond extract and vanilla extract. Soak bread slices in the mixture until saturated. Place slices in a shallow pan. Refrigerate slices approximately 1 hour.

Heat canola oil and butter in a large skillet over medium heat. One at a time, press one side of soaked bread slices in the almonds to coat. Fry bread slices on both sides until golden brown. Dust with confectioner's sugar before serving,

Almond Wild Rice

Ingredients

5 1/2 cups chicken broth, divided
1 cup golden raisins
6 tablespoons butter or margarine, divided
1 cup uncooked wild rice
1 cup uncooked brown rice
1 cup slivered almonds
1/2 cup minced fresh parsley
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

In a small saucepan, bring 1/2 cup broth to a boil. Remove from the heat; add raisins and set aside (do not drain). In a large saucepan, bring 3 cups of broth and 2 tablespoons of butter to a boil. Add wild rice; cover and simmer for 55-60 minutes or until the rice is tender (drain if necessary).

Meanwhile, in another saucepan, combine the brown rice, 2 tablespoons butter and remaining broth. Bring to a boil. Reduce heat; cover and simmer for 35-40 minutes or until rice is tender (drain if necessary).

In a skillet, saute the almonds in remaining butter until lightly browned. In a serving bowl, combine the wild rice, brown rice, raisin mixture, almonds, parsley, salt and pepper.

Almond Orange Chicken

Ingredients

10 tablespoons all-purpose flour, divided
2 eggs
3/4 cup ground almonds
6 (4 ounce) skinless, boneless chicken breast halves
4 tablespoons butter or margarine, divided
1/3 cup chopped onion
1/4 teaspoon poultry seasoning
1 1/2 cups milk
1/3 cup orange marmalade
1/4 cup orange juice
1/2 teaspoon grated orange peel
1 teaspoon salt
1/4 teaspoon pepper
Hot cooked rice

Directions

Place 1/2 cup flour in a shallow bowl. In another bowl, lightly beat the eggs. Place the almonds in a third bowl. Coat chicken with flour, then dip in eggs and roll in almonds. In a skillet over medium-high heat, cook the chicken in 2 tablespoons butter on both sides until juices run clear, about 10 minutes. Remove and keep warm. In the same skillet, saute the onion in remaining butter until tender. Stir in poultry seasoning and remaining flour until blended. Gradually stir in milk until smooth. Bring to a boil; cook and stir for 2 minutes. Remove from the heat; stir in the orange marmalade, orange juice and peel, salt and pepper. Pour over the chicken. Serve with rice if desired.

Raspberry Almond Cake

Ingredients

3 egg yolks
1 cup frozen apple juice concentrate, thawed
3/4 cup butter, melted
1 teaspoon almond extract
2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/3 cup chopped almonds
4 egg whites
1/4 teaspoon cream of tartar
1 cup heavy whipping cream
1/2 cup raspberry jam
2 tablespoons amaretto liqueur
1/3 cup blanched slivered almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

In a large bowl, beat egg yolks. Blend in apple juice concentrate, melted butter or margarine, and almond extract. Combine flour, baking powder, and salt; gradually add to egg yolk mixture, beating until well blended. Stir in chopped almonds.

In a clean bowl, beat egg whites with cream or tartar with an electric mixer at high speed until stiff peaks form. Gently fold into batter. Spread batter evenly into prepared pans.

Bake for 18 to 20 minutes, or until cake is golden brown around the edges. Cool in pans on wire racks for 10 minutes. Turn cakes onto racks, and cool completely.

In a medium size mixing bowl, beat cream with an electric mixer at high speed until peaks form. Beat in fruit spread, 1 tablespoon at a time. Beat until thick and well blended.

Brush liqueur evenly over cake layers, spread a dollop of the whipped cream mixture on the bottom layer and stack the other layer on top. Frost top and sides with whipped cream mixture; press slivered almonds around edge.

Almond Chocolate Cookies

Ingredients

1 cup butter (no substitutes),
softened
3/4 cup packed brown sugar
2/3 cup sugar
1/2 cup baking cocoa
2 teaspoons almond extract
1 teaspoon vanilla extract
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking soda

Directions

In a mixing bowl, beat the butter, sugars, cocoa and extracts until creamy. Add eggs, one at a time, beating well after each addition. Combine the flour and baking soda; gradually add to sugar mixture. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 7-9 minutes or until edges are firm. Remove to wire racks to cool.

Almond Dream

Ingredients

2 1/2 cups milk
1 1/2 tablespoons almond
flavored syrup

Directions

In a saucepan, combine milk and almond syrup. Heat to desired temperature.

Almond Chicken and Rice

Ingredients

1 cup uncooked long grain rice
1 (3 1/2) pound broiler-fryer chicken, cut up
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup milk
1 celery rib, chopped
1/2 cup chopped onion
2 tablespoons minced fresh parsley
1/4 teaspoon salt
1/4 teaspoon pepper
1/2 cup slivered almonds, divided

Directions

Place the rice in a greased 13-in. x 9-in. x 2-in. baking dish; top with chicken. In a bowl, combine soup, milk, celery, onion, parsley, salt, pepper and 1/4 cup of almonds. Pour over chicken. Cover and bake at 350 degrees F for 45 minutes. Sprinkle with remaining almonds. Bake, uncovered, 15 minutes longer or until meat juices run clear.

Almond Pear Muffins

Ingredients

1 cup all-purpose flour
1 cup whole wheat flour
1/2 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
2 eggs
1/2 cup plain yogurt
1/2 cup milk
1/2 cup vegetable oil
1 teaspoon almond extract
1 cup chopped peeled pear
1/2 cup chopped almonds

Directions

In a large bowl, combine the first nine ingredients. In another bowl, beat the eggs, yogurt, milk, oil and extract. Stir into dry ingredients just until moistened. Fold in pear and almonds. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 12-15 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Rice with Almonds and Raisins

Ingredients

1 tablespoon butter
1/3 cup finely chopped onion
1 cup uncooked white rice
2 tablespoons raisins
1 1/2 cups chicken broth
salt and pepper to taste
1/4 cup sliced almonds

Directions

Melt butter in a medium saucepan over medium heat. Saute onion, stirring, until tender. Stir in the rice, raisins, broth, salt and pepper. Bring to a boil.

Reduce heat to low, cover and simmer 15 to 20 minutes, or until rice is cooked and liquid is absorbed. Stir in almonds before serving.

Simply-Delicious Tamari Almond Green Beans

Ingredients

1 (16 ounce) package frozen
French-cut green beans
1/3 cup almonds
1/4 cup tamari

Directions

Lightly spray a skillet with cooking spray and set over medium heat. Place the green beans in the skillet; cook and stir until cooked through, about 8 minutes. Add the almonds and tamari. Continue to cook and stir until the green beans are lightly browned.

Almond Coffee Creamer

Ingredients

3/4 cup confectioners' sugar
3/4 cup powdered non-dairy
creamer
1 teaspoon ground cinnamon
1 teaspoon almond extract

Directions

In a bowl, combine all the ingredients; mix well. Store in an airtight container. To use, add to coffee in place of nondairy creamer and sugar.

Almond and Coconut Crusted Tilapia

Ingredients

- 3 eggs, beaten
- 1 cup chopped toasted almonds
- 1 cup flaked coconut
- 1 tablespoon sesame seeds
- 1 tablespoon brown sugar
- 1 pinch nutmeg
- 1 (15 ounce) can crushed pineapple, drained
- 1/2 cup chopped onion
- 6 (5 ounce) fillets tilapia

Directions

Preheat an oven to 350 degrees F (175 degrees C). Butter a large baking dish.

Place the beaten eggs in a shallow dish. Mix the almonds, coconut, sesame seeds, brown sugar, and nutmeg together in a mixing bowl. Stir the pineapple and onion together in a separate bowl. Dip each tilapia fillet into the beaten egg and then press into the almond mixture. Place the coated tilapia into the prepared dish. Spread the pineapple mixture over the coated fillets.

Bake in the preheated oven until the fish flakes easily with a fork, about 40 minutes.

Swedishy Almond Rusks

Ingredients

- 1 cup butter, softened
- 1 3/4 cups sugar
- 2 eggs
- 2 teaspoons almond extract
- 5 cups all-purpose flour
- 1 teaspoon ground cardamom
- 1 teaspoon baking soda
- 1 cup sour cream
- 1 cup finely chopped almonds

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Stir in extract. Sift together flour, cardamom and soda; add alternately with sour cream to creamed mixture. Fold in almonds. Divide dough into six parts; shape into rolls (like refrigerated cookie dough). Place three each on two greased baking sheets. Bake at 350 degrees F for about 30 minutes or until light brown. Remove rolls to cutting board. Using a sharp knife, slice rolls diagonally 1/2 in. thick. Place cookies on sheets; return to oven and bake until light brown. Cool; store in tightly covered containers.

Amazing Almond Chicken Casserole

Ingredients

1 (10.5 ounce) can condensed cream of chicken soup
1 (10.5 ounce) can water or chicken broth
4 cups cooked diced chicken
2 cups water chestnuts, drained (optional)
2 teaspoons lemon juice
1 1/2 cups mayonnaise
2 cups chopped celery
1 small onion, chopped
2 teaspoons salt
2 cups cooked rice
1/2 cup butter
1 1/2 cups crushed buttery round crackers
1 cup sliced almonds
1 cup shredded Colby cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large pan over medium heat, stir together cream of chicken soup and water (or broth). Stir in chicken, chestnuts, lemon juice, and mayonnaise. Stir in celery, onion, salt, and rice. Combine well, then pour into a casserole dish.

Melt butter in a skillet over medium heat. Pour in crushed crackers, and stir to coat with butter. Pour crackers over the top of casserole. Then sprinkle almonds and shredded cheese over the top.

Bake in preheated oven until cheese is melted, about 30 minutes.

Almondy Warmth Cookies

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1/8 teaspoon salt
1 tablespoon ground cinnamon
1 1/2 teaspoons ground nutmeg

1/2 cup packed light brown sugar
1/2 cup white sugar
1 cup butter-flavored spread
2 tablespoons sour cream
1 tablespoon olive oil
1 1/2 teaspoons almond extract
1 tablespoon amaretto liqueur
1 1/2 teaspoons bourbon
1/2 cup chopped almonds
(optional)

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a cookie sheet. Sift together flour, baking powder, baking soda, salt, cinnamon, and nutmeg in a medium bowl. Set aside.

Cream together brown sugar, white sugar, and vegetable oil spread in a medium bowl. Stir in sour cream, olive oil, almond extract, amaretto and bourbon, blending well after each addition.

Gradually stir flour mixture into sugar mixture until well blended. Stir in almonds if desired. Drop by rounded spoonfuls onto prepared cookie sheet.

Bake until just crisp around the edges, 12 to 14 minutes.

Tarragon-Almond Green Beans

Ingredients

1 1/2 pounds fresh green beans, trimmed
1/3 cup sliced green onions
1 garlic clove, minced
2 teaspoons olive or canola oil
1/4 cup balsamic vinegar
4 teaspoons sugar
1 1/2 teaspoons minced fresh tarragon
1/8 teaspoon salt
1/4 cup sliced almonds, toasted

Directions

Place beans in a saucepan and cover with water. Bring to a boil; cook, uncovered, for 8-10 minutes or until tender. Meanwhile, in a nonstick skillet, saute onions and garlic in oil until onions are tender. Add the vinegar, sugar, tarragon and salt. Bring to a boil; cook until liquid is reduced by half. Drain beans; add to onion mixture. Cook and stir until heated through. Sprinkle with almonds.

Almond Currant Rice

Ingredients

2 cups uncooked instant rice
2 tablespoons butter or margarine
1/4 teaspoon salt
1/4 cup chopped toasted almonds
1/4 cup dried currants

Directions

Prepare rice according to package directions, adding butter and salt. Just before serving, stir in almonds and currants.

Almond Crunch

Ingredients

1 cup blanched slivered almonds
1 cup butter
1 1/4 cups white sugar
2 tablespoons light corn syrup
2 tablespoons water
2 cups milk chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Arrange almonds in a single layer on a baking sheet. Toast in the preheated oven until lightly browned, approximately 5 minutes.

Line a jelly roll pan with foil.

In a heavy saucepan, combine butter, sugar, corn syrup, and water. Cook over medium heat, stirring constantly, until mixture boils. Boil, without stirring, to hard crack stage, 300 degrees F (150 degrees C). Remove from heat.

Working quickly, stir in almonds, and pour mixture into foil lined jelly roll pan; tip pan from side to side to spread candy evenly in pan. Sprinkle chocolate chips over candy brittle. Let stand about 5 minutes, or until shiny and soft. Spread chocolate evenly over candy. Cool to room temperature, then refrigerate for 1 hour. Break into bite-size pieces.

Chocolate Almond Velvet

Ingredients

2 pints heavy whipping cream
1 (16 ounce) can chocolate syrup
1 (14 ounce) can sweetened condensed milk
2 teaspoons vanilla extract
1/2 cup slivered almonds, toasted

Directions

In a mixing bowl, combine the first four ingredients; beat until stiff peaks form. Fold in almonds. Spread into an ungreased 13-in. x 9-in. x 2-in. dish. Cover and freeze for at least 4 hours or until firm. May be frozen for up to 2 months. Remove from the freezer 5 minutes before serving.

Raspberry Almond Kiss Cookies

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon almond extract
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/4 cup white sugar for decoration

40 milk chocolate candy kisses,
unwrapped

1 cup confectioners' sugar
1 tablespoon milk
4 teaspoons raspberry jam
1/4 teaspoon almond extract

Directions

In a medium bowl, cream together the butter, 1/2 cup white sugar and brown sugar until smooth. blend in the egg and 1 teaspoon almond extract. Combine the flour, baking soda and salt; stir into the creamed mixture. Cover dough and refrigerate for at least one hour, or until easy to handle.

Preheat the oven to 325 degrees F (165 degrees C). Roll dough into 1 inch balls, roll the balls in the remaining white sugar and place them 2 inches apart onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until golden brown. While hot from the oven, immediately press a chocolate kiss into the center of each one. Remove from cookie sheets to cool on wire racks.

In a small bowl, mix together the confectioners' sugar, milk, raspberry jam and 1/4 teaspoon almond extract until smooth. Drizzle over cooled cookies.

Chinese Almond Chicken

Ingredients

3 tablespoons soy sauce
3/4 teaspoon salt
1 teaspoon cornstarch
2 teaspoons sherry
3 pounds chicken, skin removed,
meat removed from bones and cut
into bite sized pieces
1 1/2 cups peanut oil for frying
1 cup blanched almonds
1/3 cup sliced mushrooms
1/2 cup diagonally sliced bamboo
shoots
1/2 cup diagonally sliced celery
1/4 cup thinly sliced onion
10 whole water chestnuts, thinly
sliced
1/4 cup peanut oil
1/3 cup chicken stock

Directions

Mix the soy sauce, salt, cornstarch, and sherry in a large bowl. Stir in chicken; cover and refrigerate.

Heat 1 1/2 cups of the peanut oil in a large, deep skillet. Fry almonds in the oil until golden, about 1 minute. Drain fried almonds on a paper towel.

Drain all but 3 tablespoons of oil from the skillet. Stir in the mushrooms, bamboo shoots, celery, onion, and water chestnuts. Cook and stir vegetables for 1 minute. Remove from skillet.

Heat 1/4 cup oil in the skillet. Cook and stir the marinated chicken in hot oil until no longer pink in the center, and the juices run clear, 3 to 5 minutes. Stir in cooked vegetables, chicken stock, and reserved soy sauce mixture; simmer until thickened, 1 to 2 minutes. Stir in fried almonds before serving.