

Almond Crunch Cookies

Prep Time: 55 minutes (Ready in 1 hour 55 minutes)

1 cup sugar
1 cup powdered sugar
1 cup margarine or butter, softened
1 cup oil
1 teaspoon almond extract
2 eggs
3½ cups all-purpose flour
1 cup whole wheat flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cream of tartar
2 cups coarsely chopped almonds
1 (7.5-oz) pkg almond brickle baking chips
Sugar

1. In a large bowl, combine 1 cup sugar, powdered sugar, margarine and oil; beat until well blended. Add almond extract and eggs; mix well. Gradually add all-purpose flour, whole wheat flour, baking soda, salt and cream of tartar; beat at low speed until well blended. With spoon, stir in almonds and brickle chips. If necessary, cover with plastic wrap; refrigerate 1 hour for easier handling.
2. Heat oven to 350° F. Shape dough into 1¾-inch balls; roll in sugar. Place 5 inches apart on ungreased cookie sheets. With fork dipped in sugar, flatten in crisscross pattern.
3. Bake at 350° F for 12-18 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets.

Yield: 4 dozen cookies

Per cookie: 210 calories; 120 Calories from Fat; Total Fat 13 g; Saturated Fat 2 g; Cholesterol 10 mg; Sodium 140 mg; Dietary Fiber 1 g.