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Recipe: Caramel Almond Cookies
Book: Storied Dishes: The Edna Lewis Cookbook
Author: Edna Lewis and Evangeline Peterson
Call/Collection number: TX 715.L6683

Original Recipe:

Caramel Almond Cookies

*¾ cup firmly packed brown sugar
3 tablespoons dark Karo syrup*
2 tablespoons butter
½ teaspoon cinnamon
½ cup all-purpose flour
⅔ cup coarsely chopped almonds
Sweet butter*

Preheat the oven to 400°F.

Place all the ingredients in a bowl and mix by hand until the mixture is pasty enough to hold together.

Pinch off enough dough to form small balls of a size that would fit into a ¼ teaspoon measure. Place them at least 3 inches apart on cookie sheets that have been generously rubbed with sweet butter.

Bake 5 to 7 minutes until the center appears like the edges; that is, the entire surface is bubbly.

Remove from the oven and slam the cookie sheet onto a table or counter top smartly with a firm bang. This is necessary to stop the bubbling. Let the cookies harden a minute or two, and then remove them quickly with a very thin spatula and place on a wire rack.

If some of the cookies stick to the sheet and cannot be removed, return the tin to the oven for a minute or two.

I followed Edna Lewis' recipe as described, with the minor substitution of vegan butter for sweet butter and addition of flakey sea salt as a topping.

* if unavailable, dark Karo syrup may be substituted with a combination of light corn syrup and molasses (use a 1:3 ratio of molasses to corn syrup).