

RUSSIAN TEA CAKES

(adapted from Winos and Foodies blog)

1 + 3/4 cups (6 oz) almond flour
2 cups all purpose flour
6 T sugar, divided (4 T + 2 T)
8 oz unsalted butter, softened
1 t vanilla extract
zest of 1/2 large lemon
1 t salt



Powdered sugar for dusting the cookies.

Heat the oven to 325 F.

Cream the butter and 4 T sugar until light and fluffy. Add the vanilla until combined, then reduce speed and add the two kinds of flour, salt, lemon zest, and the remaining 2T of sugar. Scoop a spoonful of dough and roll it into a 1 inch ball. You should obtain about 36 cookies. Place them on a lined baking sheet.

Bake them until light brown, approximately 20 minutes. Do not overcook. Half way through baking time, switch the cookie sheets, rotating them to promote even baking. Remove from the oven and dust them liberally with powdered sugar. Cool on a rack.