

ALMOND ROCA BUTTER BALL COOKIES

1 1/3 cups sifted all-purpose flour

1/4 cup granulated sugar

1/4 tsp. salt

1 stick (4 ounces) sweet butter, softened

Grated rind of one lemon

1 tsp. vanilla extract

1/4 tsp. almond extract

1 cup (approximately 4 ounces) finely ground Brown & Haley

*Almond Roca candy**

Preheat oven to 350 degrees. In electric mixer bowl, put flour, sugar and salt. Blend. Cut in butter, lemon rind and extracts. Mix until soft (rather dry) dough is formed. Gently add Almond Roca. Refrigerate dough 15 minutes.

With your hands, roll dough into small balls (3/4-inch in diameter) and place on ungreased baking sheet. Bake 15 minutes.

*To grind Almond Roca, cut the candy pieces in half. In food processor, process until the pieces become a fine powder. Almond Roca is available from mass merchandisers.