

Buttery French Croq-Tele

Servings: 2

Source: New York Times, Wed. Dec. 17, 2008

Ingredients

- $\frac{3}{4}$ cups Blanched Almonds or Hazelnuts, lightly toasted/cooled to room temperature
- $\frac{1}{2}$ cup Sugar
- $\frac{1}{2}$ teaspoon Kosher or Flaky Sea Salt (regular salt, use $\frac{3}{8}$ tsp)
- 1 cup Flour
- 7 Cold Unsalted Butter, cut into $\frac{1}{2}$ inch pieces

Method

1. Position 2 oven racks in top third and bottom third of oven. Preheat oven to 325°F. Line two cookie sheets with parchment paper.
2. In a food processor, grind nuts, sugar and salt to a fine meal. In a mixer, beat flour and butter together on low speed until texture is sandy.
3. Add nut mixture and mix on low until dough starts to form small lumps; keep mixing until dough just holds together when pinched between fingers. Do not use wet fingers; the cookies will collapse.
4. Pinch off about a tsp of dough and place in palm of your hand. With tips of fingers, pinch and press dough together until cookie has a flat bottom and pointed top, like a rough pyramid. Cookies need not be perfectly smooth or equal size. Place on parchment about 1 inch apart.
5. Bake about 15 minutes, rotating cookie sheets halfway through. Cookies should be turning golden brown on edges. Cool on sheets 5 minutes, then transfer to wire racks and cool completely before storing in airtight containers up to 1 week.

Notes

One should refresh one's memory about the actual shape of a pyramid, otherwise you might do a "Helen" and end up with the "wonton" shape. Small pyramids taste best, crispy throughout.