

# Chocolate Muscat Cookies

## Ingredients

- 1-1/2 lbs. Ghirardelli bittersweet chocolate
- 4 oz.. sweet butter
- 3/4 cup Muscat
- 6 eggs
- 1-1/4 cups sugar
- 2-1/4 cups all-purpose flour
- 1-1/2 teaspoon baking powder
- 2 cups slivered almonds
- granulated sugar for rolling
- confectioners' sugar for rolling

## Preparation

Melt together butter and chocolate over double boiler. Meanwhile, mix eggs, Muscat, and sugar. Grind almonds with flour and baking powder in food processor. Whip the egg mixture into the chocolate mixture, then fold in the almond mixture. Chill the dough until firm. Overnight works best (can freeze). Scoop out about 1 oz. of dough and roll into a ball with the palms of your hands. Roll the ball, first in granulated sugar, then in confectionery sugar. Place on cookie sheet lined with parchment paper. Place 1-2 inches apart to allow for spreading. DO NOT OVERBAKE.

Bake at 350 for 13 minutes. Freezes well after baking. Batter can keep in refrigerator for a week as well.

Makes 90 small cookies.