



Cookie Nip Florentines

Crispy, thin nutty cookies sandwiching dark chocolate

- 2 ½ cups slivered almonds
- ¼ cup all purpose flour
- 2 T Hershey's cocoa powder
- ¾ cup white granulated sugar
- 1 stick butter
- ¼ cup heavy cream
- 2 T corn syrup
- 2 tsp. Cookie Nip
- 8-10 oz. dark chocolate chips

Place almonds in a food processor and pulse until finely chopped but not completely ground. Add the flour and cocoa powder to the almonds and pulse. Set aside. On the stovetop in a medium saucepan, mix butter, sugar, corn syrup and cream until dissolved. Add the Cookie Nip and the almond mixture and stir until blended. Set aside for 20 minutes to cool down.

Prepare a baking pan with a silicone mat. Preheat oven to 325. These things spread big time. I use the smallest cookie scoop and I can only get 6 on a lunch lady pan at a time. Drop the cooked mixture on the silicone mat. Place in the oven for 8-10 minutes. Because the mixture is chocolate, it is harder to tell when it is done. Remove from oven and begin cooling by transferring to a parchment lined pan. When completely cool, they will be crispy and thin. Melt dark chocolate and sandwich between 2 cookies or drizzle over each one. You can top with more almonds or toffee if you prefer.

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