

Prestige Almond Sablés

Indulge in these elegant almond sablés, perfectly crispy and buttery. Their delicate flavor and melt-in-your-mouth texture make them a luxurious treat for any occasion.


45 min

Total time

easy

Difficulty

220

kcal / serving

Ingredients

- 40g unsalted butter, softened
- 30g powdered sugar
- 1/2 tsp vanilla extract
- 30g almond flour
- 40g all-purpose flour
- Pinch of salt
- Optional: powdered sugar for dusting

Steps

- 1 Preheat your oven to 160°C (320°F) and line a baking tray with parchment paper.
- 2 In a mixing bowl, cream together the softened butter and powdered sugar until light and fluffy.
- 3 Stir in the vanilla extract, almond flour, all-purpose flour, and a pinch of salt until a dough forms.
- 4 Roll the dough into a log shape, wrap it in plastic wrap, and chill in the fridge for 30 minutes.
- 5 Once chilled, slice the log into thin rounds and place them on the prepared tray.
- 6 Bake for 12-15 minutes or until the edges are golden.
- 7 Let them cool before dusting with powdered sugar, if desired.