

# SANDKAKER/ SAND TARTS

*Simple ingredients*

## INGREDIENTS

1 cup plus 2 tbsp butter, softened  
1 cup sugar  
1 large egg, room temperature  
1 teaspoon almond extract  
1/2 teaspoon vanilla extract  
3 cups all-purpose flour

## DIRECTIONS

In a bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Add egg and extracts. Blend in flour. Cover and chill for 1-2 hours or overnight.

Preheat oven to 375°. Using ungreased sandbakkelse molds, press 1 tablespoon dough into each mold. Bake cookies in molds until they appear set and just begin to brown around the edges, 10-12 minutes.

Cool cookies for 2-3 minutes in molds. When cool to the touch, remove from molds. To remove more easily, gently tap with a knife and carefully squeeze the sides of the mold.

**From Taste of Home**

<https://www.tasteofhome.com/recipes/sandbakkelse-sand-tarts/>

