

Spicy Almond Wedges

Pastry

2- $\frac{1}{4}$ cup sifted flour
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp baking powder
 $\frac{3}{4}$ tsp cinnamon
 $\frac{1}{4}$ tsp nutmeg
 $\frac{1}{8}$ tsp ground cardamom
1- $\frac{1}{4}$ cup packed dark brown sugar
 $\frac{2}{3}$ cup softened butter
2-3 tbsp milk

Filling

1- $\frac{1}{2}$ cup ground almonds
1- $\frac{1}{2}$ cup sifted powdered sugar
 $\frac{1}{8}$ tsp salt
1 tsp almond extract
 $\frac{1}{4}$ cup orange juice

Sift the flour, salt, baking powder, and spices into a bowl, then stir in the brown sugar. Cut in the butter just until the consistency of coarse meal. Stir in milk. Press half the mix into two well-greased 8-inch round pans.

Combine the almonds, powdered sugar, salt, almond extract, and orange juice and mix well. Spread on flour mixture, crumble remaining flour mixture evenly over top, and bake at 350° for 30 minutes.

Loosen sides, cool in pans, invert, and cut into wedges.

Adapted from the *Southern Living Cookies & Candy Cookbook* (1972).