

Best Recipes: Taco Cookies

by: **Donna Monday**

These taco cookies look really cute, are fun to make, and best of all, taste great!

1 (18 oz.) pkg. Refrigerated sugar cookies
1 cup whipping cream
2 tablespoons sugar
½ teaspoon cinnamon
¼ teaspoon almond extract
1 tablespoon powdered sugar
3 cups assorted fresh berries
1/3 cup chocolate flavored syrup
2 tablespoons sliced almonds (optional)

Directions

Preheat oven to 350 degrees.

Roll a 15-inch sheet of foil into a 15-inch log 1 ½ inches in diameter.

Cut 16 (1/4-inch) slices from cookie dough (wrap remaining cookie dough in plastic wrap and refrigerate for another use). Place 4 slices on un-greased cookie sheet; press each slice into 3-inch round.

Bake slices 5 to 7 minutes or until light golden brown around edges.

Immediately remove cookies from cookie sheet and place over foil log, pressing gently to form into taco shell shape. Cool completely while baking next 4 slices.

Remove cooled cookies from foil log and place on wire racks. Repeat with remaining slices.

In a small bowl, combine whipping cream, sugar, cinnamon, and almond extract; beat until soft peaks form.

Place cookie shells on dessert plates. Sprinkle shells with powdered sugar. Fill shells with berries. Top with whipped cream. Drizzle with chocolate. Garnish with nuts.

About The Author

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Cha...cha...cha...it's chili time! <http://www.best-chili-recipes.com>

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