



INGREDIENTS

4 cups of slivered almonds
 2 cups of granulated sugar
 1 TSP of baking powder
 4 egg whites
 1 TSP of pure almond extract
 1 cup of almonds
 1 cup of icing sugar



AMARETTI COOKIES

BY Caterina Romano's kitchen

DIRECTIONS

1. Place the almonds in a preheated oven of 350 DF and toast them for 7-8 minutes. Allow to cool.
2. In a food processor combine the almond, sugar and baking powder. Blitz ingredients until granular.
3. Transfer mixture to a large bowl.
4. To the egg whites, add the almond extract.
5. Transfer the egg white mixture to the bowl of an electric mixer fitted with a whisk, fluff off the egg whites until soft peaks form.
6. Remove egg whites from mixing bowl one scoop at a time and doing a figure eight, gently fold it in the almond mixture.
7. Line your baking tray with parchment paper.
8. Using a 1 TBSP scooper, take out portions of the dough and roll into a ball. Place on the baking tray and leave a 1.5" spread between the cookies.
9. Place one toasted almond in the center of each cookie.
10. Sprinkle icing sugar to the top of each cookie.
11. Set aside for 2.5 hours to dry before baking them.
12. Preheat oven to 350 DF.
13. Bake cookies for 20-22 minutes. The cookies will rise and form some cracks. When they are golden brown, the cookies are ready.
14. Remove from oven and while still hot, dredge them again with icing sugar. Allow to cool for ½ hour.
15. These cookies are delicious.

ENJOY THE AMARETTI COOKIES