



INGREDIENTS

WET INGREDIENTS

- 1 cup of unsalted butter
- 1 1/4 cup of confectionary sugar
- 1/2 TSP of almond extract
- 1 TSP of vanilla extract
- 1 beaten egg white with skinless sliced almonds

DRY INGREDIENTS

- 1 cup of ground almonds
- 2 cups + 2 TBSP of AP flour
- ½ TSP of ground cinnamon
- 1/4 TSP of kosher salt

NOTE

For best results, your ingredients need to be at room temperature.



ITALIAN WEDDING ALMOND COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. In a large bowl combine the two flours, kosher salt and cinnamon mixing until well combined. Set aside.
2. In the bowl of a stand mixer using a paddle attachment combine and mix the butter, almond extract, vanilla extract and sugar until all are well combined.
3. Add the dry to the wet ingredients one tablespoon at a time.
4. Preheat the oven to 350 DF.
5. Using a small scoop, take out portions of the dough and use your hands to form the dough into small balls. Slightly press down on the cookies and place them on a baking tray lined with parchment paper.
6. Add the sliced almonds (2 per cookie) that are soaking in the egg white to the top of each cookie.
7. Bake for approximately 24 minutes just as they turn golden brown. Rotate the pan half way into the baking.
8. Allow to cool for 10 minutes and the dredge them into icing sugar.

**ENJOY THE ITALIAN WEDDING ALMOND
COOKIES**