



## INGREDIENTS

### WET INGREDIENTS

1 cup of unsalted butter

½ cup of icing sugar

3 TSP of vanilla bean extract

1/2 TSP of Almond extract

### DRY INGREDIENTS

2 1/2 cup of AP flour

1 cup of almond flour

Pinch of salt

### OTHER

2 whipped egg whites

1 cup of slivered almonds



## **BISCOTTI DI MATRIMONIO**

By Caterina Romano's kitchen

## DIRECTIONS

1. For best results, all your ingredients need to be at room temperature.
2. Use a stand mixer with a paddle. In the bowl, beat together the butter and sugar for 2-3 minutes. Add the vanilla and almond extracts until well mixed.
3. Do a scrape down. Set aside and begin with the dry ingredients.
4. In a large bowl stir together the flours & salt.
5. With your mixer on stir, add the dry ingredients to the wet one tablespoon at a time. Do a scrape down. When the dough clears itself from the sides of the mixer bowl, the dough is ready.
6. Divide the dough into two portions. Plastic wrap each portion and refrigerate for 45 minutes.
7. Prepare a baking tray lined with parchment paper.
8. Use a 1 TBSP scooper. Take each scoop of dough and with your hands roll them into a smooth ball. Place on the baking tray.
9. Using the palm of your hands press down on each ball to flatten them out.
10. Combine the almonds with the egg whites and mix well.
11. Place a bunch of almonds on top of each cookie. The egg white will prevent the almonds from falling off the cookie.
12. If you are using a silicon mold for smaller shaped cookies, begin by sprinkling icing sugar in each mold. Form small ball of dough that will be pressed in the mold cavities. Using an offset spatula remove the excess dough. When filled place the mold in the freezer for a minimum of 15 minutes. (Being smaller these cookies will bake in 8-9 minutes).
13. Preheat the oven to 350 DF.
14. Bake for 12-13 minutes.
15. Allow the cookies to cool for 20 minutes.
16. Sprinkle the cookies with icing sugar.
17. Transfer the cookies to a serving dish.

**ENJOY THE BISCOTTI DI MATRIMONIO**