



## Amaretti Cookies

### Ingredients:

1 lb. shelled blanched almonds, whole or sliced  
2 1/2 cup confectioners sugar, sifted  
1 teaspoon baking soda  
4 large egg whites, at room temperature

### Instructions:

Preheat oven to 375 degrees. Cut sheets of parchment to fit 4 cookie sheets (or make in batches).

In a food processor, or by hand, finely chop the almonds. Do not over process. You don't want a fine powder, and it is ok to have some chunks of almonds, you want some texture (see picture).

Place the almonds in a large bowl, add the sifted sugar and baking powder. Mix well.

In a separate bowl, beat the egg whites until stiff peaks form (see picture). You can do this by hand, with a stand mixer or a hand mixer. Gently fold the egg whites into the almond/sugar mixture with a rubber spatula a little at a time until combined. The batter will be very thick. Using a tablespoon, shape the batter into small balls and place on the cookie sheet leaving about 1" space between the cookies. They will spread considerably while baking.

Bake for 10-12 minutes or until firm to the touch and golden brown. Let them cool completely before removing from the tray or they will break. You can slide the parchment paper with the cookies on it onto a rack to cool.

Makes approximately 2 1/2 dozen cookies.