



Amaretti Cookies

(Makes about 30 cookies)

Ingredients:

2½ cups of all almond flour **or**,
3 cups of blanched slivered almonds, finely ground up
1¼ cup powdered sugar
3 egg whites
¾ teaspoon vanilla extract
1 teaspoon almond extract
Extra powdered sugar for dusting

Instructions

Preheat oven to 300° and line baking sheets with parchment paper.
In a food processor, pulse together the almond flour and sugar. Add the vanilla and almond extract and pulse for a few seconds.
Add the eggs, one at a time, and continue to process until the dough is smooth.
Place teaspoons of the dough on the baking sheets and dust with sugar.
Bake for 24-30 minutes or until golden brown. Cool completely before serving.
They will be chewy at first but will be crispier after a day or two.
Store in a cool, dry place.