



Pignole Cookies

(A pine nut, almond cookie)
(Makes only about 18 cookies)

Ingredients:

- ½ cup all-purpose flour
- ½ cup granulated sugar
- ½ cup powdered sugar
- ¼ teaspoon salt
- 1 7-ounce tube of almond paste (or an 8-ounce can; just divide and cut one ounce off)
- 1 teaspoon grated orange zest
- 1 large egg white
- 1 cup pine nuts

Instructions

Position racks in the upper and lower thirds of the oven and preheat to 300°.
Line two baking sheets with parchment paper.

Pulse the flour and two sugars, in a food processor until combined. (If you don't have a food processor, you can do this with your hands.)

Add the almond paste and orange zest. (The almond paste will be compacted. Break it up with your fingers as you add it.)

Pulse until fine crumbs form. (Again, you can do this with your fingers.)

With the motor running, slowly add the egg white and process until the dough comes together (or, do it with your hands).

If the dough does not come together, you can add another egg white.

Put the pine nuts in a small bowl. Form tablespoons of dough into balls with damp hands and roll in the pine nuts to coat completely. Arrange 2 inches apart on the prepared baking sheets. Bake until light golden around the edge, 18-20 minutes. Let cool completely on the baking sheets.