

4 Ingredient Amaretti cookies

Ingredients

- 2.5 cups almond flour (250 g)
- ½ cup granulated sugar (100 g)
- ½ cup egg-whites (120 ml)
- 1 teaspoon almond extract
- Powdered sugar

Instructions

1. Preheat the oven to 350F.
2. Line two baking sheets with parchment paper.
3. In a bowl, mix the almond flour and sugar and set aside.
4. In a separate bowl, whisk the egg-whites until they are white and foamy for about 1-2 minutes.
5. Add the almond extract to the egg whites and whisk for a few seconds.
6. Add the egg-white mixture to the dry ingredients.
7. Incorporate with a spatula or switch to using your hands if you are having a hard time.
8. If the dough sticks to your hands you can wet your hands.
9. Incorporate everything until you have a nice sticky dough.
10. Once you have a sticky dough you can roll each cookie into balls — measure 1 tablespoon of dough and roll into a ball.
11. Dip each cookie ball into powdered sugar and place them on your baking sheet lined with parchment paper.
12. Bake at 350F for 20 - 25 minutes or until light golden bottoms. **Watch first batch for timing.**

Equipment:

Baking sheet (2)

Parchment paper

Mixing bowl (3)

Whisk

Spatula

1 tablespoon cookie measure