

Bubbe's Amaretti Cookies

From the kitchen of Alexis Wagner

Amaretti Cookies (Macaroons)

Ingredients:

1 1/2 cups Almond Flour**

1 1/2 cups Almond Meal**

(Trader Joe's or other brand)

1 1/2 cups white sugar

3 egg whites

1 tsp almond extract

**or 3 cups blanched (or natural) almonds

Directions:

1) preheat oven to 300 degrees. Line 2 cookie sheets with parchment paper

2) If using almonds, grind almonds in a food processor to a fine meal OR add almond meal and almond flour to your food processor bowl (or regular bowl). Add sugar and mix well. Add egg whites and almond extract and thoroughly combine to form a thick dough.

3) Use a teaspoon or small scoop and form balls. Place 1 1/2 inches apart on prepared cookie sheets. Bake 20-30 minutes in preheated oven until golden brown. Let cool completely on paper and store in a dry place.

***I like to roll balls in natural sugar before baking to give an extra crunch. You can decorate cookies by lightly pressing in slivered almonds, half almonds or slivered almonds BEFORE baking.