

## Chewy Iraqi Almond Cookie (Hadji Bada)

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Dessert, Passover

Prep Time: 20 min | Cook Time: 15 min | Servings: 24 cookies

### Ingredients:

2 cups finely ground almond flour(224 g)  
½ teaspoon ground cinnamon  
½ teaspoon kosher salt  
2 large egg whites  
1 cup (200g) sugar  
1 tablespoon rose water, plus more for rolling  
24 whole raw almonds

### Directions:

Preheat the oven to 350°F. Line two half sheet pans with parchment paper.

In a medium bowl, whisk together the almond flour, cinnamon, and salt to combine.

In a large bowl, whisk the egg whites, sugar, and rose water until foamy. (Note: You're not making a meringue.) Stir in the almond flour mixture until a smooth dough forms.

Fill a small bowl with room-temperature water and add a few drops of rose water, then use this water to wet your hands to prevent sticking as you roll the dough. Roll the dough into tablespoon-size balls and place them on the prepared sheet pans, spacing them 2 inches apart and placing 12 balls on each pan. Push an almond into the center of each ball of dough. (20 g balls makes 24-25)

Bake, rotating the pans halfway through, for about 15 minutes, until the cookies have spread out and their edges are golden. Let cool completely on the pans, then serve.

Source: Jake Cohen's cookbook *Jew-ish*

Recommended by: Sisterhood member Felice S.