

## **CARAMELIZED NUT COOKIES**

My good friend Gwen Berkowitz died a few years ago, but not before leaving me with such delicious memories and recipes. These cookies are a winner - easy to make, very few ingredients, they are gluten free, dairy free and so delicious. I always make these at Passover but also throughout the year, as they are naturally gluten free and easy to make.

Serve with sliced oranges, poached pears or ice cream or sorbet.

\*Note: The secret here is not to whip up the egg whites (which everyone seems to want to do) and to use sliced almonds that look like flat slices - slivered almonds (that look like little sticks) will work but not as well. (I always get sliced and slivered mixed up.)

### **Ingredients**

2 egg whites

1/2 cup sugar

1/2 tsp pure vanilla extract, optional

3 cups sliced almonds\* or coconut chips or slices

### **Method**

1. Preheat oven to 350F. Line 2 sheet pans with parchment paper.
2. In a large bowl stir egg whites with sugar. Do not whip up - just stir together well. Add vanilla if using, and almonds and coat well with egg white mixture.
3. Use 1 large tbsp mixture for each cookie. Mound on prepared baking sheets. Flatten cookies with the back of the spoon pressing down gently.
4. Bake 12 to 15 minutes or until cookies are browned. If possible, turn off oven and let cookies rest another 20 minutes with the oven door open and they will be crisper.

Makes about 30 cookies