Give the gift of baking this Christmas

Amaretti is essentially a flourless Italian cookie, similar to a macaroon but made with almonds rather than coconut. It is crispy on the outside and soft and chewy inside and easy to make. No chilling, no rolling, no decorating. Just scoop dollops of almond paste on to the baking sheet. This recipe is simplified from Allrecipes.com I bought ground almonds rather than grinding the nuts.

Difficulty: 1 out of 5

Cookie tip: When baking with egg whites, stick to whole eggs rather than pre-separated stuff in the carton. Egg whites from actual eggs have a lower moisture content and will easily whip into meringue. Too much moisture and the batter will flatten out.

2 cups (500 mL) ground almonds

1-1/2 cups (375 mL) granulated

3 egg whites

1 tsp (5 mL) almond extract

Icing sugar or unsweetened cocoa powder, for garnish

Prepare two baking sheets lined with parchment paper or silicone baking mats.

In a bowl, mix ground almonds and sugar. Add egg whites and almond extract. Stir until a smooth, sticky dough forms.

Spoon heaping teaspoon-sized balls on to lined baking sheets, leaving about an inch between each ball. Bake at 300F (150C) for 20 to 30 minutes until cookies are golden brown

Let cool for 5 minutes before transferring to a wire rack to completely cool. Lightly dust with icing sugar or cocoa powder for garnish.

Store in an airtight container for up to 2 days or freeze for up to a month.

Makes 36 cookies.







OAKVILLE

Maplegrove Home Hardware