

Almond Mini Cookies

Ingredients

5 egg whites
2 cups of powdered sugar
1 tablespoon of corn starch
5 cups of almond flour
Zest of 1 lemon
1 teaspoon of Amaretto or Frangelico (or lemon juice instead of alcohol)
½ teaspoon vanilla extract
1 tablespoon almond essence

Coating

1 cup of powdered sugar
1 tablespoon of corn starch

Instructions

1. Preheat the oven to 320F (160C). Line 2 trays with baking paper.
2. In a bowl mix together the first measure of powdered sugar and corn starch.
3. Using an electric mixer, combine egg whites with the powdered sugar mixture in a large bowl. Whisk until frothy.
4. Add the remaining ingredients and mix using a wooden spoon.
5. Measure out approximately one tablespoon of the mixture. Roll into a ball. Do this for the remaining amount of mixture.
6. In a bowl mix together the second measure of powdered sugar and corn starch for the coating.
7. Roll each of the balls in the powdered sugar mixture, coating the entire surface.
8. Place the coated balls on the trays. Slightly pinch both sides of each ball and then push down in the center.
9. Bake for 20 minutes or until golden brown. Allow biscuits to cool.
10. The recipe makes approximately 40 biscuits.