



AMARETTI COOKIES

YIELDS: 24

Italian amaretti cookies are small, round, cookies made from ground almonds, sugar, and egg whites. They are crisp on the outside and chewy in the centre. In this recipe we use Amaretto liqueur and pure vanilla for some extra depth to the flavour.



Ingredients

- 3 egg whites
- 300g Anita's Organic Gluten Free Almond Flour
- 280g cane Sugar
- 10g pure vanilla
- 30g Amaretto Liqueur
- 70g toasted almonds, coarsely chopped
- whole almonds, to top

Instructions

1. Preheat oven to 365F with the rack in the middle position.
2. Combine all ingredients and mix well by hand or in a stand mixer.
3. Scoop with a small scoop or form by hand into roughly 30g balls onto a parchment lined cookie sheet.
4. Press a whole almond onto the top of each cookie.
5. Place in the oven and bake 20-24 minutes until evenly browned.

DID YOU MAKE THIS RECIPE? Tag [@anitasorganic](#) on Instagram and hashtag it with [#makeitwithanitas](#)
Find more recipes at anitasorganic.com/recipes