

Dessert : Chewy Amaretti Cookies



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Ingredients

- ☐ 3 large egg whites (~90g)
- ☐ 3 cups (280g) ground almonds or blanched almond flour
 - > *the grainy kind, I use the one from Costco*
- ☐ 1 1/4 cups superfine sugar (~240g)
- ☐ —> *sub with Swerve...I have the granulated kind and just pulse in food processor*
- ☐ 3 tbsp of superfine sugar (or Swerve) for rolling
- ☐ 1/8 tsp vanilla extract
- ☐ 1/8 tsp almond extract
- ☐ 2 tbsp Amaretto liqueur
- ☐ *optional* a few whole almonds, oven roasted until fragrant

Directions

- ☐ Preheat the oven to 170C/325F. Line baking trays with a silicone mat or parchment.
- ☐ Whisk the egg whites to stiff peaks. Fold in the ground almonds, caster sugar and extracts.
- ☐ Slowly stir in the amaretto. Add just enough so that the mixture is a thick paste that can be formed into a ball in your hand (it should be very sticky though).

- ☐ Scoop out a chunk of the cookie mixture and roll it into a ball in your hands (about the size of a walnut - note, it will be sticky). Roll it in the 3 tbsp of sugar on a plate.
- ☐ Place on tray & use your finger to squash the cookie balls a little (they will crack a little at the edges - that's fine)
- ☐ Bake in oven for 15 minutes.
- ☐ Take out of the oven, press a single optional roasted almond onto top of cookie while still warm. Leave to cool for 5 minutes then remove from the baking tray. You can serve them warm, or allow them to cool completely on a cooling rack.