



Torrone Cookies

INGREDIENTS:

DIRECTIONS

- Preheat oven to 375F.
- Grease a cookie sheet (about 17x12) and line bottom only with parchment paper.
- Set aside.
- Beat eggs and sugar with a mixer for 3 minutes.
- Add extracts and salt while continuing to blend.
- Sift cocoa powder into flour and add to liquids, a little at a time to avoid lumps.
- Once you achieve a smooth and uniform batter, both in color and in consistency, add the almonds.
- Stir almonds into batter by hand with a spatula, making sure they are evenly distributed.
- Carefully pour almond batter into the prepared pan.
- Spread batter evenly, especially in the corners.
- Bake in hot oven for 20-25 minutes or until a cake tester inserted in the center comes out clean.
- Remove from oven and allow to cool.
- Remove parchment from bottom.
- *If you've decided to decorate them, cover top with melted chocolate and holiday sprinkles (see Tips).
- Slice interested o equal little rectangles to mimic torroncini (little nougats).
- Serve cookies in holiday-themed cupcake liners.

- 5 extra large eggs
- 2 cups flour
- 2 cups sugar
- 1/3 cup unsweetened cocoa powder
- 1 lb almonds (with skin)
- 1 tsp vanilla
- 1 tsp lemon extract
- 1 tsp orange extract
- 1/2 tsp salt
- Optional: Melted chocolate and sprinkles to decorate top.



NONNA'S TIPS

- If you've decided to decorate the cookies, slice them when the chocolate is still soft, otherwise it will crack if cut hardened. Also, if you like a richer flavor, toast the almonds for a few minutes and cool before adding them to the batter.
- I slice the cookies into 1.5" x 2.5" strips. Usually that yields about 55 cookies.
- If you want to make them white, just omit the cocoa and add an extra tablespoon or two of flour.