



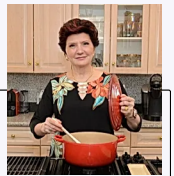
DIRECTIONS

1. In a large bowl, mix almond flour, sugar and salt together.
2. Add egg whites and almond extract.
3. Mix well with fork or hand mixer until a dough is formed.
4. Cover bowl with film and rest in refrigerator for 30 minutes.
5. After the resting time, preheat oven to 325F.
6. Line cookie sheet with parchment paper and set aside.
7. Place the sugar in a small plate.
8. Place the confectionery sugar in separate small plate.
9. Using a spoon, take some dough and roll it into a ball.
10. Roll each ball in the regular sugar first and confectionery next.
11. Place each ball on the prepared cookie sheet.
12. When finished, place half a candied cherry on top of each ball, pressing gently to flatten the cookies just slightly.
13. Bake in preheated oven for 15-20 minutes or until bottom is golden.
14. Do not over bake or cookies will not be soft.
15. Remove from oven and allow to cool on cookie sheet.

Soft Amaretti

INGREDIENTS

- 2 cups ground blanched almonds (or almond flour)
- 3/4 cup sugar
- 2 egg whites, slightly beaten
- 1 tsp almond extract
- Small pinch of salt
- 3 Tbsp sugar, for rolling
- 3 Tbsp confectionery sugar, for rolling
- Candied cherries, cut in half



NONNA'S TIPS

- You can grind blanched almonds into flour. Just make sure to do it by pulsing and pausing your food processor or else the almonds will release their natural oils.
- If the dough is sticky, wet your hands just slightly to help roll into balls.
- Cookies will be soft when you take them out of the oven. That is totally fine since that's the desired consistency.