



Chocolate Amaretti

INGREDIENTS

- 5 egg whites (large eggs)
- 1 lb almond flour
- 2 cups sugar
- 5 TBSP unsweetened cocoa powder
- 1 1/2 tsp almond extract

To Coat:

- 5 TBSP sugar
- 5 TBSP powdered sugar
- Blanched almonds for tops

DIRECTIONS

1. In a bowl, mix together the almond flour, sugar and cocoa powder. Set aside.
2. In another large bowl, whisk the egg whites to stiff peaks.
3. Fold the almond-sugar-cocoa mix into the whisked egg whites, a little at a time.
4. Add in the almond extract and mix gently by hand.
5. The dough will be sticky but firm.
6. Cover with plastic film and refrigerate for 30 minutes.
7. Meanwhile, line 2 baking sheets with parchment paper.
8. Preheat oven to 325 F.
9. Place sugar and powdered sugar for coating the cookies into two separate shallow bowls.
10. Scoop out walnut-sized chunks of dough using a teaspoon, and roll into balls.
11. Roll each ball in the sugar followed by the powdered sugar. Place on first baking sheet. Place one blanched almond on top of each cookie.
12. Bake for 15-17 minutes until bottoms are golden.
13. While cookies are baking, make the second sheet of cookies.
14. After removing from oven, leave cookies on baking sheets for about 5 minutes before transferring to a wire rack to continue cooling.

NONNA'S TIPS

- Make sure to mix the dry ingredients well. You don't want any lumps in the mix.
- If the dough is very sticky, dip the spoon in water before scooping.
- Do not overbake! Amaretti (almond paste cookies) will feel soft to the touch but will harden a bit after cooling.

