Amaretti (Macaroons)

Yields 2 dozen

Ingredients

- 2/3 cup blanched almonds
- 2 egg whites
- 1/2 cup superfine sugar
- 1/2 tsp almond extract

Instructions

1. Grate almonds fine in a food processor or blender.
2. Beat the egg whites until stiff.
3. Add sugar gradually, beating constantly.
4. Add the ground almonds and the almond extract; mix to combine.
5. Drop by teaspoonsful onto a buttered baking sheet, spacing cookies 1 1/2 inches apart.
6. Bake at 300°F for 12 to 15 minutes, or until cookies are brown.

AMARETTI
(Macaroons)
(Third Place Winner, Italian Cookies)

⅔ cup blanched almonds
2 egg whites
½ cup superfine sugar
½ teaspoon almond extract

Grate almonds fine in food processor or blender. Beat the egg whites until stiff and add sugar gradually, beating constantly. Add the almonds and the almond extract. Drop by teaspoonsful onto a buttered baking sheet 1½ inches apart. Bake at 300 degrees for 12 to 15 minutes or until cookies are brown. Yields 2 dozen.

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