THE J.M. SMUCKER Co

Amaretti Cookies

Prep Time	Cook Time	Serves	Difficulty
10 mins	25 mins	16	N/A

Ingredients

- 2 tbsp (30 mL) icing sugar
- 1 egg white
- 1/4 tsp (1 mL) lemon juice
- 2 drops almond extract, optional
- 1/4 cup (50 mL) sugar
- 1 cup + 2 tbsp (280 mL) **Robin Hood®** Almond Flour

  Robin Hood® Almond Flour (Gluten Free)

- 1/4 cup (50 mL) sugar

Directions

Step 1:

Preheat oven to 300°F (150°C). Line a baking sheet with parchment paper.

Step 2:

Place icing sugar in small bowl. Set aside.

Step 3:

Beat egg white and lemon juice together in small bowl until soft peaks form. Add almond extract if using and gradually beat in 1/4 cup (50 mL) sugar, until glossy. Mix in almond flour and remaining sugar. Mix with hands to form dough if necessary. Divide dough into 16 pieces. Roll each into a ball. Place in small bowl of icing sugar and shake to cover cookie. Place on prepared baking sheet.

Step 4:

Bake in preheated oven 25 minutes, until tops are cracked, and bottoms are golden.

Step 5:

Remove, cool on baking sheet 5 minutes and remove to cooling rack.

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