

Amaretti

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These sweet, crunchy and crispy biscuits and a tasty Italian treat. They're made with ground almonds, whole almonds and almond extract for a real nutty, marzipan flavour. These biscuits are often used in Italian desserts and you'll find them in many speciality stores - but they taste even better when you make them yourself.

Ingredients:

900g ground almonds
500g caster sugar
100g whole almonds
2 tbsp. almond extract
100g caster sugar
7 egg whites

Directions:

1. Preheat the oven to 180C and line a few baking trays.
2. Whisk the egg whites with the 500g of sugar until fluffy and stiff.
3. Mix in the ground almonds until you have a smooth dough.
4. Shape into walnut sized balls, roll in 100g of caster sugar and press a whole almond into the top.
5. Place onto the prepared baking trays and bake until firm, around eight minutes.

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