

## **Amaretti (Almond Meringue Cookies) from the Sundays at Moosewood Restaurant cookbook – Robin**

3 egg whites

½ cup sugar

1 tsp. pure almond extract

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2 cups almonds, blanched if desired, and finely ground

Butter, cornstarch, flour, or baking parchment

In a large mixing bowl, whip the eggs until stiff peaks form. Gradually add the sugar, while continuing to whip, until the eggs are very stiff and glossy. Gently fold in the almond extract and the ground almonds.

Butter a large baking sheet and dust it with cornstarch or flour, or cover it with parchment. Spoon the meringue mixture onto the baking sheet in balls or long ovals about an inch apart. Set aside to rest at room temperature for one hour.

Preheat the oven to 300°.

Bake the Amaretti for 30 to 45 minutes or until very lightly browned. Turn off the oven and leave the cookies in for another 15 minutes to dry. Remove them from the baking sheet. Cool completely before storing in an airtight container.

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