

Italian Almond Paste Cookies

Ingredients:

- 2 egg whites
- 8 ounces almond paste
- $\frac{2}{3}$ cup sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ cup almond flour
- powdered sugar, for dusting
- sliced almonds, for the tops

Directions:

1. With a hand mixer (not stand mixer) beat the egg whites until frothy and white.
2. Break up almond paste in smaller chunks and add to the beaten egg whites along with almond flour, sugar, salt, and vanilla extract. Beat until well combined.
3. Cover the dough and refrigerate for 1-2 hours or freeze for 30 minutes.
4. Preheat the oven to 350°F. Line your tray with parchment paper, or a silicone baking mat.
5. Portion out 1 inch balls placing them 1-2 inches apart on the tray. Dust balls with powdered sugar. Gently press 2-3 almonds into the tops of the cookies (don't do just one).
6. Bake for 16-18 minutes, or until edges and bottoms start to brown.
7. Cool on the tray for 10 minutes before transferring to a wire rack to cool completely.