

Carol's Gluten-Free Italian Almond Cookies
Sharon Michalove, Cosmopolitan 2/9/12

1 8-oz can almond paste (I used Solo)
2 egg whites
1/2 cup granulated sugar
1/2 cup confectioners' sugar
1 tsp. almond extract, if desired
slivered blanched almonds
1/4 cup almond flour--adjust if necessary

Cream egg whites and almond paste 'til smooth. Add sugars and beat again 'til smooth. If you're going to use almond extract, add it here and stir in. (Carol uses the stand mixer for all of this. I use a wooden spoon.) Then, by hand, stir in the flour till well blended. I usually chill the dough a couple of hours at this point. Then drop dough by teaspoonfuls into slivered blanched almonds (pignoli are good too) and roll around to cover. Place on cookie sheets lined with parchment paper and bake in 325-degree oven around 18 to 22 minutes, until just beginning to brown lightly at the edges. Cool, store in an airtight container, and serve.