

Pignoli Cookies

A classic Italian cookie

Yield:

25 cookies

Time:

30 minutes to assemble

14 - 16 minutes to bake

1 hour to chill

Ingredients:



In the
Baking
Aisle

1 box (7 oz) Odense Almond Paste, grated

1/2 cup granulated sugar

1/2 cup powdered sugar, firmly packed

2 large size egg whites, no larger

1/2 tsp vanilla extract

3 Tbsp all purpose flour

Pinch salt

1 cup (5 oz) pine nuts

Equipment:

No special equipment needed.

Directions:

1 Preheat oven to 325 F. Line a cookie sheet with parchment paper or foil.

2 Combine grated Almond Paste, granulated and powdered sugars in a bowl. Beat on low with electric mixer until texture of small crumbs.

3 Add egg whites and vanilla. Beat on high for 3 minutes or until the consistency of a smooth paste.

4 Add flour and salt. Mix until just combined. Cover and refrigerate for one hour.

5 Add pine nuts to a shallow bowl. Drop batter one teaspoon at a time into nuts. With slightly dampened fingertips, quickly lift and flip batter "no-nuts" side down onto cookie sheet.

6 Bake 14-16 minutes or until light golden. Gently slide parchment paper off of pans onto wire racks. When cookies are completely cooled, remove from parchment. Store cookies in airtight containers between wax paper.