

# The perfect holiday cookie

By Mary Ann Esposito



Mary Ann Esposito



## Amaretti Fini/ Almond Crisps

Makes 3 dozen

*The perfect elegant cookies for Christmas or anytime, these dainty almond crisps delicately scented with orange zest make great gifts from your kitchen.*

### Ingredients:

- ¾ cup blanched almonds
- ¾ cup sugar
- 2 tablespoons grated orange zest
- Pinch salt
- 2 large egg whites at room temperature
- ¼ teaspoon almond extract

### Directions:

- Preheat the oven to 350°F.
- Line two or more baking sheets with parchment paper and set aside.
- Grind the almonds in a food processor until they are almost the consistency of flour. Transfer to a bowl and stir in the sugar, orange zest and salt. Set aside.
- In a separate bowl beat the whites and almond extract together until soft peaks form. Do not over-beat or the egg whites will be too dry. They should look soft and shiny and be able to hang off a rubber spatula without falling off.
- With a rubber spatula, fold the whites into the almond mixture; do this gently so as not to deflate the batter.
- Use a teaspoon to spoon the batter onto the baking sheets, spacing it 1-inch apart.
- Bake for 15 minutes or until the edges are slightly browned. Remove from the oven and transfer the parchment sheet with the cookies to a cooling rack. Do not attempt to remove them immediately or they will crumble. When they are cool, use a butter knife to remove them from the parchment and cool completely on a wire rack. ▲

*Cook's Secret: Once opened, all nuts should be stored in the refrigerator to prevent their oils from drying out and becoming rancid.*

