



Pine Nut Cookies

Ingredients

- 10 ounces unsweetened almond paste, crumbled into pebble-sized bits**
- 1/2 cup granulated sugar**
- 1 tablespoon beaten egg white (about half a large egg white)**
- 1/2 teaspoon pure vanilla extract**
- 2 tablespoons toasted pine nuts**

Directions

To toast the pine nuts, spread them in a single layer in a dry frying pan. Toast them over medium heat for 3 to 4 minutes, shaking the pan gently, or until they darken a shade and are fragrant. Cool them on a plate.

Preheat the oven to 300 degrees. Line a baking sheet with parchment paper and butter.

In the bowl of an electric mixer fitted with a paddle attachment, mix the almond paste and sugar on low speed for about 3 minutes or until they are well combined.

Add the egg white and vanilla extract and mix them on low speed for about 3 minutes or until a smooth dough is formed.

Pinch off about 1 tablespoon of the dough and form it into a ball. On a work surface, roll the dough into balls and then flatten them slightly. Transfer the balls to the parchment-paper-lined baking sheet, leaving about 2 inches between them. You will have 14 to 16 balls. Slightly flatten the balls.

Press about 6 to 8 pine nuts into the center of each cookie and bake them for 40 to 45 minutes or until they are lightly browned.

Transfer the cookies to a wire rack to cool for 20 minutes. Store them in a container with a tight-fitting lid for up to 2 days.

Makes 14 to 16 cookies

Source: "Carmine's Family-Style Cookbook" (Ronis)