

RIDICULOUSLY EASY ITALIAN LEMON AMARETTI COOKIES

Ingredients

2 large egg whites	1/4 tsp almond extract
2/3 cup granulated sugar	2 1/3 cups almond flour (not almond meal)
1/2 tsp baking powder	Sugar for rolling (granulated or cane sugar)
1/2 tsp salt	Powdered sugar for finishing
1 tsp vanilla extract	
Lemon zest, finely grated (from 2 lemons)	

Directions

1. Preheat oven to 325 degrees. Line a sheet pan or cookie pan with parchment paper. Set aside.
2. In a medium-large bowl, whisk the egg whites vigorously for 1 minute (don't cheat!). The mixture will be very frothy and a pale, pale yellow.
3. Add the sugar and whisk for another minute (I set a timer). At this point, the mixture will be very smooth and creamy white (a little thicker than heavy cream).
4. Add the baking powder and salt. Stir to combine. Add the vanilla and lemon zest and stir again. Lastly, add the almond flour and stir until all flour is incorporated.
5. Let the mixture sit for 5 minutes, then scoop into 10-12 equal-sized scoops. Roll each portion into a ball then roll in the cane or granulated sugar. At this point, the dough won't be sticky and you can roll them into better-shaped balls before placing them on the prepared sheet pan.

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Directions, cont.

6. Place the dough balls about 2 inches apart to allow for a bit of expansion in the oven.
7. Bake for 17-20 minutes. The cookies won't take on much color but the bottoms should be a nice golden brown. Allow the cookies to cool on the pan for 5 minutes then transfer to a cooling rack.
8. For finishing: when completely cool, use a fine-mesh sieve or a powdered sugar duster to add a pretty layer of powdered sugar. I like to pick up each cookie and rotate it to get the sides covered with powdered sugar.

Serves 12

Source: [personal source]