

## Amaretti Cookies

These super soft amaretti cookies look like mini snow balls, and they're my solution to left-over egg whites. All you need is some almonds and sugar, and a leftover egg white! Any additions are optional: I'm using candied orange peel that I found in the cupboard (it goes so well with almonds), but you could add cocoa powder, matcha powder, chopped chocolate, lemon zest or a bit of cinnamon. The variations are endless.

Makes 12 cookies – Prep: 15 min – Oven: 25 min

100g ground almonds  
50g sugar  
20g candied orange peel  
1 egg white  
½ tsp lemon juice  
½ tsp Amaretto  
a pinch of salt  
icing sugar

Preheat oven to 150°C fan.

Put the almonds, sugar and a pinch of salt in a bowl and mix. Finely chop the candied orange peel and mix through the dough.

Add the egg whites, Amaretto and lemon juice and mix until you get a sticky dough, kneading with your hands if necessary.

Lightly dust your hands with icing sugar. Break off walnut-sized pieces of dough and roll into smooth balls, then roll in icing sugar and place on a baking tray lined with baking paper.

Bake in the preheated oven for 25 minutes and leave to cool on a wire rack.

**STORAGE:** These will keep in a cookie tin for up to 5 days.