



Amoretti Cookies

Ingredients

- 1 tablespoon all-purpose flour
- 1 tablespoon cornstarch
- 1/2 teaspoon ground cinnamon
- 1 1/4 cups finely ground almonds
- 2 large egg whites
- 1/8 teaspoon salt
- 2/3 cup granulated sugar
- 1/4 cup confectioners' sugar (for dusting cookies)

Directions

1. Preheat oven to 350 degrees F. Prepare three cookie sheets with parchment paper.
2. Sift flour, cornstarch and cinnamon in small bowl.
3. Stir in the almonds.
4. Beat the egg whites and salt in a large bowl with an electric mixer at medium speed until foamy.
5. Change mixer speed to high and slowly add the granulated sugar and beat until stiff, shiny peaks form.
6. Fold in dry ingredients with large rubber spatula to create soft dough.
7. Dust hands with confectioners' sugar then form the dough into grape sized balls and place on cookie sheets about 1 inch apart.
8. Dust the dough balls with confectioners' sugar.
9. Bake one sheet at a time on the middle rack for 15-20 minutes until light gold in color.
10. Transfer to cooling racks.