

# AMARETTI BISCUITS

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Categories: Desserts, Entertaining

Baked

Occasions: Desserts, Snacks



## INGREDIENTS

- 125 g Ground almonds
- 1 cup Sugar
- 2 Egg whites
- ½ tsp Vanilla
- 2 drops Almond essence
- 20 Blanched almonds

## METHOD

Combine ground almonds, sugar, egg whites, vanilla and almond essence in a mixing bowl. Beat mixture with electric whisk on medium speed for about 3 minutes. Let mixture rest for 5 minutes while you prepare baking trays with non stick baking paper and pre heat oven to 180 C. Spoon mixture into a piping bag with a 1 cm plain tube. Pipe mixture onto the baking paper in a circular motion to form a biscuit. Place one blanched almond on top of each biscuit and bake for about 12 - 15 minutes or until tops are lightly brown. Remove from the oven, leave to cool for a few minutes before placing on a wire rack to cool.