



## JERNEJ KITCHEN

### RICCIARELLI (ITALIAN ALMOND COOKIES)

*Ricciarelli or Italian Almond Cookies is a simple 30-Minute gluten-free cookie recipe. They are chewy, lemony, and great with tea or coffee.*

MAKES	24	COOKIES
PREPARATION:	10	MINUTES
BAKE:	18	MINUTES
TOTAL TIME:	28	MINUTES

#### RICCIARELLI (ITALIAN ALMOND COOKIES)

130 g (2/3 cup) powdered sugar

220 g (1 3/4 cup) almond flour or almond meal

1/4 tsp salt

2 medium egg whites

grated zest of one lemon

1 tbsp powdered sugar (for dusting)

#### TOOLS AND EQUIPEMENT

baking sheet

parchment paper

bowl

whisk or electric mixer

kitchen knife

#### PREPARATION

Preheat your oven to 150 °C / 300 °F. Place the rack in the middle of the oven. Line a baking sheet with parchment paper.

#### DRY AND WET INGREDIENTS

Add powdered sugar to a large bowl. Save about a tablespoon of powdered sugar for egg whites. Add almond flour and salt, and stir to combine. Beat the egg whites with a tablespoon of powdered sugar and freshly grated lemon zest in a smaller bowl. Use a hand whisk or an electric mixer and whisk until soft peaks form (the mixture should be foamy and light).

#### SHAPE THE COOKIES

Add the egg white mixture to the almond mixture. Using a spatula, stir to form a cookie dough. Cut the dough in half, and shape each half into a long rope 3 cm (1-inch) in diameter. Cut rope into small pieces 1 cm (1/2-inch) in diameter. Place each cookie on a prepared baking sheet. Using your hand, gently push down.

#### BAKE

Don't overcrowd the cookies on the baking sheet. Generously sprinkle with powdered sugar. Place in the preheated oven and bake for 18 - 20 minutes at 150 °C / 300 °F or until the cookies are golden-brown and the exterior cracks slightly. Remove from the oven and leave to cool completely, then transfer to a cookie jar.