



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.