

PREP: 15 min
COOK: 15 min
SERVES: 16

Almond Amaretti

These almond flavoured macaroon-like biscuits are so quick and easy to make! Just 5 ingredients and 15 minutes in the oven. Perfect for your tea time treat.

Ingredients

1 tsp Queen Natural Almond Extract

1 large egg white

1 tbsp freshly squeezed orange juice or Almond liqueur

1 ¾ cup + 2 tbsp (190g) almond meal

cup + 2 tbsp (125g) icing sugar, sifted

½ cup (75g) icing sugar, extra

Method

STEP 1

Preheat the oven to 160°C (fan forced). Line a large baking tray with baking paper.

STEP 2

Whisk egg white in a small bowl until frothy. Add Almond Extract and orange juice or liqueur, whisking to combine.

STEP 3

Place ground almond meal and icing sugar in a large bowl and make a well in the center. Add egg white mixture and carefully mix together to form a stiff dough.

STEP 4

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Method

Roll the mixture into balls and roll each ball in icing sugar. Place on prepared tray, spaced 3cm apart. Bake for 15 minutes, or until biscuits are lightly golden and cracked on top. Cool for 5 minutes before transferring to a wire rack to cool completely. Biscuits can be stored in an airtight container for up to 2 weeks.

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