

Almond biscuits



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Makes: 12/14 biscuits

Ingredients

200g Ground almonds

2 Egg white

12/14 Glacé cherries

200g Granulated sugar

1 tsp Almond essence

Icing sugar

Method

- Oven on 180°.
- In a bowl mix together the sugar and ground almonds.
- Add the 2 egg whites and the almond essence and mix into a dough.
- Make 12/14 balls (size of a golf ball).
- Put the almond balls on a baking tray with parchment paper and press a glacé cherry into each ball.
- Dust with icing sugar and let them rest for 15 minutes.
- Bake for 15/18 minutes.
- Let them rest for 20 minutes and remove them from the baking tray.

