

Amaretti biscuits

Ingredients

- 340g/12oz ground almonds
- 340g/12oz caster sugar
- 4 eggs, whites only
- 30ml/1fl oz amaretto liquor
- butter, for greasing

Preparation method

1. Preheat the oven to 170C/325F/Gas 3.
2. In a large bowl beat the egg whites until firm.
3. Mix the sugar and the almonds gently into it.
4. Add the amaretto liquor and fold in gently until you have a smooth paste.
5. Place some baking parchment on a baking sheet lightly brushed with butter.
6. Using a teaspoon place small heaps of the mixture approximately 2cm/ $\frac{3}{4}$ in apart. as they will expand whilst cooking.
7. Bake in the oven for approximately 15 minutes until golden brown.

less than 30 mins

preparation time

10 to 30 mins

cooking time

**Makes approximately
20 biscuits**

By Gino D'Acampo
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