



Amaretti Biscuits

Sarah's servings: 15, Sarah's skill: Easy, Baking time: 18 mins

Ingredients

2 Large Egg Whites
200g Ground Almonds
150g Caster Sugar
1 Tbsp Amaretto Liqueur

3 Tbsp Icing Sugar (for coating)

Method

- Pre-heat the oven to 170 degrees centigrade (150 fan).
- Line two baking trays with baking parchment.
- Place the egg whites in the bowl of a stand mixer with the whisk attachment fitted.
- Whisk the egg whites until they are at firm peaks.
- Add the almonds, caster sugar and amaretto liqueur and mix until fully combined and comes together like a thick paste.
- Roll into 15 balls.
- Coat in the icing sugar and place on the prepared baking trays.
- Bake for 18 minutes.
- Leave to cool for 5 minutes then transfer to a wire cooling rack to cool completely.