

# **Almond Biscotti – Easy Classic Italian Cookie Recipe**

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Almond biscotti are buttery, soft and chewy. There is no butter in these buttery Italian flavored cookies.

These biscotti are made with ground almonds, egg whites, almond flavoring, sugar and just a little bit of flour. I roll these cookies in powdered sugar and press a whole almond in the center before baking.

Biscotti are one of my weaknesses ( I have a few ) so I always put some aside for myself , they tend to disappear quickly!!!

## **A few tips when you make these Almond Biscotti – Easy Classic Italian Cookie Recipe**

Tip number one: When you make these almond biscotti be sure to grind the almonds to a fine consistency. You can use almond flour in this cookie recipe if you increase the amount by 1/2 cup.

Second: Beat the egg whites until frothy before adding the almond flavoring. Then continue beating until stiff.

Third: Refrigerate the biscotti dough until chilled before rolling in the powdered sugar.

Lastly if you make these delicious almond biscotti leave me a

comment, and please don't forget to tag me on Instagram. I love hearing from you it's my favorite part. If you love cookies as much as I do Try my gluten free Italian walnut cookies.

## Ingredients

- 3 egg whites
- 2 1/2 cups finely ground almonds
- 1/2 cup flour
- 3/4 cups sugar
- 1 teaspoons baking soda
- 1 tablespoon almond flavoring
- 1 cup powder sugar
- Whole almonds

## Instructions

1. Pre heat your oven to 375 degrees
2. In a blender grind the almonds until fine
3. Add the cream of tartar to the egg whites. beat until almost stiff before adding in the almond flavoring. Continue beating until stiff.
4. In a separate bowl mix the ground almonds, sugar, flour, and the baking soda.
5. Fold the egg whites into the almond mixture
6. refrigerate the dough until chilled
7. Then roll into balls and roll in the powdered sugar.
8. Place on parchment paper press a whole almond in the center of each biscotti.
9. Bake in a 375degree oven for 7 to 10 minutes. ENJOY !!!