

crescent amaretti cookies

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This classic Italian crescent amaretti cookies may be the easiest cookies recipe you will ever make.

Not only are these almond cookies easy to make, they are gluten free and there is no butter in these delicious cookies.

That's right this recipe for crescent amaretti cookies uses almond flour.

Giving them a delicate texture and nutty flavor. These cookies are often dusted with powder sugar and are popular during festive occasions. But they are so easy to make you will want to make them often.

tips when making crescent amaretti cookies.

First after making the dough chill it for at least thirty minutes. Chilled dough is easier to handle and shape.

Second whip the egg whites until stiff peaks form to provide a light life to the cookies.

Third cool the cookies slightly before dusting with powder sugar.

These cookies keep well in an air tight container at room temperature for several days, or you can freeze them, and dust with powder sugar when your ready to serve.

One more thing these amaretti cookies don't have to be shaped into a crescent , you can make them round , by taking about a

tablespoon of batter rolling into a ball, and placing a whole almond in the center before baking.

Ingredients

- 3 egg whites
- 3 cups almond flour
- 1 cup sugar
- 2 tablespoon almond extract
- 1 /2 cup powder sugar
- 1 cup sliced almonds

Instructions

1. Beat the egg whites until stiff
2. In a bowl 3 cups almond flour, the sugar and the almond extract
3. Fold the whites into the almond flour mixture until well combined
4. shape into two inch rope press into the the sliced almonds then form into a crescent shape
5. Bake in a 350- degree oven for ten minutes
6. Let the cookie cool before sprinkling with powder sugar.
EnJoy!!!