

Pignoli Cookies



What You'll Need:

- 1 ½ lbs almond paste
- 1 ½ cups sugar
- 1 cup confectioner's sugar
- 4 egg whites
- 1 lb pine nuts

What You'll Do:

1. Preheat your oven to 350°.
2. Add 1 ½ lbs almond paste, 1 ½ cups sugar, 1 cup confectioner's sugar, and 4 egg whites to the bowl of a stand mixer or just your favorite bowl if you are mixing by hand. Mix until combined.
3. Scoop enough dough to form an approximately 1" ball of dough. Add ball to bowl of pine nuts, and use your hands to crush pine nuts into the ball of dough. Be careful not to overwork dough or the pine nuts won't stick. Continue this process until you've used up all your dough and each ball is perfectly covered in pignoli!
4. Place your pignoli-encrusted dough balls on a parchment-lined baking tray and bake for 15-20 minute until golden brown.
5. Let your cookies cool and enjoy!