



Kosher Revolution PIGNOLI COOKIES

Ingredients:

8 oz. almond paste
¼ c. confectioners' sugar
½ c. sugar
1 large egg white
1 tsp. almond extract
1 tsp. vanilla extract
1 c. pine nuts

Directions:

Preheat the oven to 325 degrees. Line 2 cookie sheets with parchment paper and set aside.

In a food processor, combine the almond paste and sugars and process until the mixture reaches the consistency of sand. Transfer to the bowl of a standing mixer fitted with the paddle attachment, or a medium bowl. Add the egg white, vanilla, and almond extracts. Beat on medium speed or by hand for 4 minutes.

Place the pine nuts in a small bowl. Next to it place a bowl of water for wetting your hands. Wet your hands and form 1 1/2-2 inch balls with the paste mixture, making 5 at a time. Drop them in to the bowl of nuts and press down gently so the nuts adhere to the bottom of the balls.

Transfer to a cookie sheet nut side up. Repeat, filling each prepared cookie sheet with about 15 balls.

Bake until puffed and beginning to color, 15-18 minutes. Remove from the oven and cool on the parchment paper on a countertop. When completely cool, peel the cookies off the paper and serve.