Amaretti Cookie

**INGREDIENTS**
2 cups almond flour
1 cup white sugar
1 teaspoon orange zest
3 egg whites
1 teaspoon almond extract
1 cup powdered sugar for rolling

**INSTRUCTIONS**
Preheat oven to 325°F.  Position rack in the center.  Line a large baking sheet with parchment paper.

In a large bowl, whisk almond flour and sugar together.  Add orange zest and whisk a few more times.  Set aside.

In a separate bowl, whisk egg whites to a soft peak stage.  Whisk in the almond extract.  Gently incorporate the egg whites into the dry ingredients until just moist.

Use a 1 tablespoon cookie scoop or similar size instrument to roll dough into balls.  Keep hands slightly damp to avoid sticking.

Roll each ball of dough in a plate with powdered sugar and place on baking sheet.  Lightly flatten cookie and let sit for about 20 minutes until powdered sugar topping cracks slightly.

Bake for about 25 minutes or until bottoms are golden brown in color.  Cool before storing at room temperature in airtight containers.

Makes 3 dozen

***Thank you to Yvonne Buecheler for sending this original recipe!***