

Almond - Orange Crinkle Cookie (Gluten Free)

The Gluten-Free Almond-Orange Crinkle Cookies are a delightful twist on the classic crinkle cookie, perfect for those avoiding gluten. These cookies boast a soft, chewy texture with a slightly crisp exterior, thanks to the powdered sugar coating that creates their signature crinkle look. The combination of almond flour and orange zest provides a rich, nutty flavor with a refreshing citrusy kick. Enhanced with finely ground almond oolong and orange tea leaves, these cookies offer a unique and aromatic experience, making them a perfect treat for any occasion.

1/3 C egg whites (about 2 lg eggs)
1 1/4 C granulated sugar
Zest of one orange
2 T honey
2 1/2 C almond flour (Bob's Red Mill or equivalent)

1/2 t baking powder
1/2 C powdered sugar
2 T [Almond-Orange Cookie](#) tea leaves, finely ground

PREPARE THE DOUGH:

1. In a large bowl, whisk together the egg whites, granulated sugar, orange zest, and honey until smooth.
2. Add the almond flour, baking powder, Almond-Orange Cookie tea leaves. Mix until a thick dough forms.
3. Cover the dough and refrigerate for at least 1 hour (up to 24 hours).

BAKE THE COOKIES:

1. Preheat the oven to 325°F and line baking sheets with parchment paper.
2. Divide the dough into 24 portions and roll each into a ball.
3. Roll each ball in powdered sugar and place on the prepared baking sheets.
4. Bake for 8 minutes, then rotate the baking sheets and bake for an additional 7-9 minutes until the cookies are slightly browned and crinkled on top.
5. Let the cookies cool on the baking sheets for 10 minutes before transferring to a wire rack to cool completely.