## Ingredients

10 ounces almond paste
1/2 cup granulated sugar
4 egg whites, room temperature
1 cup confectioners' sugar
1 1/2 cups pine nuts

Beat the almond paste and sugar in a small bowl until crumbly. Beat in 2 egg whites. Gradually add confectioners' sugar; mix well. Whisk remaining egg whites in a shallow bowl. Place pine nuts in another shallow bowl. Shape dough into 1 -in. balls. Roll in egg whites and coat with pine nuts. Place 2 in . apart on parchment-lined baking sheets. Flatten slightly. Bake at $325^{\circ}$ until lightly browned, 15-18 minutes. Cool for 1 minute before removing from pans to wire racks. Store in an airtight container.

Makes 30 cookies

