



# Pignoli Cookies



## The Ingredients:

- 12 oz almond paste
- ½ cup white sugar
- 1 cup confectioners' sugar
- 4 large egg whites
- 1 ½ cups pine nuts

## Directions:

1. Preheat oven to 325 degrees F (165 degrees C). Line 2 cookie sheets with foil; lightly grease foil.
2. Mix almond paste and granulated sugar in food processor until smooth. Add confectioners' sugar and 2 egg whites; process until smooth.
3. Whisk remaining 2 egg whites in small bowl. Place pine nuts on shallow plate. With lightly floured hands, roll dough into 1 inch balls. Coat balls in egg whites, shaking off excess, then roll in pine nuts, pressing lightly to stick. Arrange balls on cookie sheets, and flatten slightly to form a 1 1/2 inch round.
4. Bake 15 to 18 minutes in the preheated oven, or until lightly browned.
5. Let stand on cookie sheet 1 minute. Transfer to wire rack to cool.