

## Chewy Amaretti

<http://userealbutter.com/2018/11/13/chewy-amaretti-recipe/>  
from *King Arthur Flour*

3 cups almond flour  
2/3 cup granulated sugar  
6 tablespoons powdered sugar  
1/4 tsp salt  
2 large egg whites (~67g)  
1/2 tsp almond extract  
1 tsp amaretto liqueur or 1/2 tsp LorAnn super strength amaretto extract\*  
1 cup powdered sugar for rolling  
~36 blanched almonds or marcona almonds\*\* or candied cherry halves (optional)

\*I haven't tested the recipe using regular amaretto extract, but I imagine it would be about 1 teaspoon for this recipe. I highly recommend the LorAnn super strength amaretto extract if you plan to make this recipe often. It has a much stronger and better flavor than liqueur in the cookies.

\*\*Ideally I would use roasted marcona almonds with nothing else on them, but the only ones I could find with the least amount of stuff on them were roasted and tossed in olive oil and sea salt. I rinsed them in water and patted them dry. Worked just fine. Don't use ones that have been tossed with truffle oil or rosemary – I think the flavor will be too strong and fight with the cookies.

Stir the almond flour, granulated sugar, 6 tablespoons of powdered sugar, and salt together in a mixing bowl until blended. Add the egg whites, almond extract, and liqueur or extract to the dry ingredients and stir or beat on low speed until the mixture holds together (it will begin as grainy, but eventually becomes cohesive). Shape the dough into a flattened 6-inch diameter disk and wrap in plastic. Refrigerate for at least an hour.

Preheat oven to 325°F. Line your baking sheet(s) with parchment paper or lightly grease the baking sheet(s). Shape pieces of the chilled dough into 1-inch diameter balls. I weighed mine to be about 16.5 grams each for 36 cookies. Roll each dough ball in the powdered sugar and set 1 1/2 inches apart from each other on the baking sheet. Gently flatten the dough ball with the palm of your hand and then push a single almond into the center. Bake 25-30 minutes (25 minutes for me) until the bottoms are golden and the cookies are still soft when pressure is applied (they will firm up when they cool). Allow the cookies to remain on the baking sheet for 5 minutes before transferring to a cooling rack. Makes 36 cookies.