

Pignoli Cookies



Serves
Not Specified

Ingredients
12 oz (1 1/4 cups) almond paste
3 egg whites, lightly beaten
1 cup confectioner's sugar
3/4 cup pine nuts

Preparation Instructions

Heat oven to 300 degrees. Put oven racks in upper and lower position. Line two cookie sheets with parchment paper.

Beat almond paste in a large mixing bowl with an electric mixer on medium speed until paste loosens up a bit, about 1 minute. Add half of the egg whites and beat until smooth, about 1 minute. Reduce speed to low then gradually sift in sugar while beating constantly and scraping sides of bowl with rubber spatula as needed, until sugar is fully incorporated and mixture is smooth., about 2 minutes.. Add the remaining egg whites and beat until batter is smooth and thick, about 1 minute.

Transfer batter to a large pastry bag fitted with a 1/2" plain pastry tip and pipe 1 1/2 rounds (or spoon batter by the heaping tablespoonful), about 1" apart, onto prepared cookie sheets. Sprinkle each with 1 tsp. of pine nuts.

Put into oven and bake until cookies are puffed and lightly golden, 25-30 minutes, rotating cookie sheets from top to bottom rack halfway through. Remove cookies from oven and set aside on cooling racks to cool completely before peeling off parchment paper. Store in airtight containers for up to 2 weeks.