

Almond Lace Cookies

The short list of ingredients required for these crispy, nutty and sweet cookies makes them the perfect treat to make when you are low on groceries.

Ingredients

- 2 egg whites
- 1 cup powdered sugar
- 1 teaspoon almond liqueur, such as Amaretto (almond-flavored liqueur)
- 2 cups almond slivers

Preparation

1. Preheat the oven to 350°F. In a large bowl, mix together the egg whites, powdered sugar, and almond liqueur, making sure not to over mix (no foam should appear).
2. Add the almond slivers and mix until the almonds are well covered.
3. Scoop out a heaped teaspoon of the batter and smooth it out on a baking sheet lined with parchment paper. Repeat with the rest of the batter, leaving a 1½-inch space between cookies.
4. Bake for about 12-15 minutes, until pale gold in color. Cool on baking sheet on a cooling rack. Decorate cookies with powdered sugar before serving.
5. Cookies can be stored in an airtight container at room temperature for up to 1 week.

