

## **Pignoli Cookies**

Pignoli cookies, a staple in southern Italy and Sicily (where my mother's family is from), are crispy on the outside and chewy on the inside.

### Ingredients:

- 12 oz. almond paste, crumbled
- 1 1/3 c. powdered sugar
- 2 large egg whites
- 3/4 tsp. kosher salt
- 1 c. pine nuts

### Instructions:

- Preheat oven to 350° and line two baking sheets with parchment paper.
- Combine almond paste, sugar, egg whites, and salt in food processor and pulse until smooth. Place pine nuts on shallow plate.
- With slightly dampened hands, roll dough into 1" balls. Roll balls in pine nuts, pressing lightly to stick. Arrange balls on prepared sheets and flatten slightly to form a 1 1/2" round.
- Bake 16 to 18 minutes until lightly golden.
- Let cool on cookie sheet 1 minute, then transfer to wire rack to cool completely.