

# Almond Cookies

Traditional Turkish almond cookies with a crispy exterior and soft interior. Dairy-free and naturally gluten-free, perfect with tea or coffee.

15 min

PREP

20 min

COOK

35 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

## Ingredients

- 2 egg white
- 1 cup almond
- 1 cup granulated sugar

## Instructions

- 1 Prepare the almonds**

Bring a medium pot of water to a boil and add 2 cups of almonds. Boil for 3-4 minutes until skins loosen.
- 2 Drain the almonds and immediately transfer to a bowl of cold water. Slip off the skins by squeezing each almond between your fingers - the skins should come off easily.**
- 3 Pat the peeled almonds completely dry with paper towels. Pulse in a food processor until finely ground but still slightly coarse - don't over-process into a paste.**
- 4 Set up for baking**

Preheat your oven to 284°F (140°C). Line a large baking sheet with parchment paper.
- 5 Make the cookie batter**

Beat 2 egg whites in a clean bowl with an electric mixer until foamy and doubled in volume, about 2-3 minutes.
- 6 Gradually add 1 cup of sugar while continuing to beat until the mixture is thick and glossy, about 3-4 minutes more.**
- 7 Gently fold in the ground almonds using a spatula, mixing just until combined - don't overmix or the batter will deflate.**

## 8 **Shape and bake**

Transfer the mixture to a piping bag fitted with a large round tip. Pipe walnut-sized mounds onto the prepared baking sheet, spacing them 2 inches apart.

9 Bake for 20-25 minutes until the cookies are lightly golden on top and feel set when gently touched.

## 10 **Cool and serve**

Cool the cookies on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely before serving.

## Tips

Use room temperature egg whites for better volume and easier incorporation with other ingredients. Cold eggs won't whip as well and may result in dense cookies.

When grinding almonds, pulse in short bursts to avoid creating almond butter. Stop frequently to scrape down the sides and check the consistency.

Allow the mixture to cool completely to room temperature before adding lemon juice. This prevents the acid from cooking the eggs and helps achieve the proper texture.

Use a piping bag or cream squeezing bag for uniform cookies. If you don't have one, use a zip-top bag with a corner cut off or shape with two spoons.

Line your baking sheet with parchment paper rather than greasing it. This prevents the cookies from spreading too much and makes removal easier.

Don't overbake - the cookies should be set but still slightly soft in the center. They'll continue to firm up as they cool on the baking sheet.

Space cookies at least 2 inches apart on the baking sheet as they will spread during baking, especially if the mixture is warm.

For extra almond flavor, lightly toast the almonds before grinding. Cool completely before processing to prevent oil separation.