

Pignoli Cookies

Jacob · 28/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

36

Description

These pignoli cookies are made with almond paste sugar and pine nuts for a pleasantly sweet Italian treat Great for gifting

Ingredients

- - cooking spray - 12 ounces almond paste - ½ cup white sugar - 1 cup confectioners' sugar - 4 egg whites
- divided - 1 ½ cups pine nuts - all-purpose flour for rolling

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Line 2 cookie sheets with foil; lightly grease the foil with cooking spray. Place almond paste and white sugar in a food processor; blend until combined. Add confectioners' sugar and 2 egg whites; blend until smooth. Whisk remaining 2 egg whites in a small bowl. Place pine nuts on a shallow plate. With lightly floured hands
2. roll dough into 1-inch balls. Coat balls in egg whites
3. shaking off excess
4. then roll in pine nuts
5. pressing lightly to stick. Arrange balls on cookie sheets
6. and flatten slightly to form a 1 1/2-inch round. Bake in the preheated oven until lightly browned
7. 15 to 18 minutes. Let stand on cookie sheets briefly
8. then transfer to a wire rack to cool. Recipe Tip If you need to keep these cookies gluten free
9. use gluten-free flour when shaping the cookies.