



Morselletti

“Morselletti” means
“to take a small bite
out of something
scrumptious.”

Time Needed:

Prep time: 20 minutes

Baking time: 10 minutes

Yields: 40 cookies

Ingredients:

(Units in American baking cups)

2 cups (300 grams) of almond flour.

You can easily make your own

by pulse blending on high speed blanched almonds for about 5 to 10 seconds.

Do not over blend as it will turn into almond butter.

1 $\frac{3}{4}$ cups of sugar

$\frac{1}{4}$ cup (50 grams) of pine nuts

$\frac{1}{4}$ cup (50 grams) of candied orange peel

2 egg whites beaten until stiff

1 vanilla bean pod

$\frac{1}{2}$ cup of water

$\frac{1}{2}$ teaspoon of baking powder

Powdered sugar

Directions

1 - Finely blend the pine nuts, candied orange peel and 100 grams or $\frac{1}{2}$ cup worth of sugar in a food chopper or blender

2 - Mix the water with the remaining (1 $\frac{1}{4}$ cup of sugar) and cook on a very low heat while stirring constantly until the sugar dissolves to make a syrup.

3 - Add the syrup to the pine nut mixture above and mix. Then allow it to cool.

4 - In a large bowl mix almond flour, baking powder, vanilla bean pod contents, the mounted egg whites and the pine nut/ syrup mixture. Roll into 2-inch balls and coat with powdered sugar. Then flatten the balls with your thumb.

5 - Bake for approx 10 minutes in an oven preheated to 150 degrees C (300 degrees F) leaving some space between them to rise.

Galileo
truly
enjoyed these
special almond
cookies

