



Pignon Cookies Recipe

Ingredients:

- cooking spray (optional)
- 8 ounces (1 can) almond paste
- 1/2 cup granulated sugar
- 1/2 cup confectioner's sugar, plus more for garnish
- 1/4 cup all-purpose flour
- 2 large egg whites, lightly beaten
- 1 cup pignons (pine nuts)



Directions:

- **Makes 24 Cookies**
- **Preheat to the oven to 300°F**
- **Line 2 baking sheets with parchment paper or coat them with cooking spray.**
- **In a food processor fitted with the metal blade, place the almond paste, breaking it up into small pieces, along with the granulated sugar, powdered sugar, and flour. Pulse several times until the mixture is finely ground. Add the egg whites a little at a time, just until the dough come together. You may not need all of the egg whites, depending on the moisture content of the almond paste and other ingredients. Remove the blade from the food processor.**
- **Place the pignons in a shallow dish. With a spoon and damp hands, scoop a small amount of dough and roll it around in the pinons until it is lightly coated. Place the cookie on a prepared cookie sheet. Repeat until all the dough is used, placing the cookies about 2 inches apart.**
- **Place the baking sheets in the oven and bake for 20 - 25 minutes, or until the cookies are firm. Remove the cookies from the sheet using a thin spatula and let them cool on wire racks. Dust with confectioner's sugar immediately before serving.**