

TASTE OF THE WORLD

INTERNATIONAL
recipes



ITALIAN PIGNOLI COOKIES

YIELD: 50 COOKIES

This Italian cookie is a favorite around the holidays. Packed with almond flavor and topped with pignoli, or pine nuts, this is surely a unique treat. They originated from Sicily and can be found all throughout Southern Italy. They are an Italian version of the macaroon, and a staple in all of the bakeries.



INGREDIENTS

8 oz almond paste
2 egg whites, slightly beaten
½ cup granulated sugar
½ cup confectioner's sugar

¼ cup all purpose flour
⅛ tsp Kosher salt
5 oz pine nuts
confectioner's sugar

DIRECTIONS

1. Break apart almond paste into mixing bowl.
2. Add egg whites to the almond paste and mix until well blended and fairly smooth.
3. Sift all dry ingredients together in a medium bowl.
4. Add sifted dry ingredients to mixing bowl with beaten almond paste and egg. Mix until smooth.
5. Refrigerate dough covered in plastic wrap for 15 minutes.
6. Portion dough into rounded half teaspoons. Drop into a bowl of pinoli and roll till $\frac{3}{4}$ of cookie is covered.
7. Place uncovered side onto large parchment lined baking sheet. Place cookies approximately an inch apart. Bake for 15–20 min or until golden brown.
8. Remove onto wire rack. Once cool, sprinkle with confectioner's sugar.