

CHEWY ALMOND BISCUITS



INGREDIENTS:

200g ground almonds (see note)

1 cup caster sugar
1/2 cup plain flour
1/4 cup apricot jam
3 eggwhites, at room temperature, whisked
24 whole blanched almonds

PREPARATION:

Preheat oven to 160°C. Line 2 baking trays with non-stick baking paper. Place ground almonds, sugar and flour into a bowl. Stir to combine. Add jam and eggwhites. Mix well.

Shape mixture into balls, 1 tablespoonful at a time. Place onto baking trays. Place an almond onto centre of each ball. Press down to flatten slightly. Bake for 15 to 18 minutes, or until light golden. Stand for 5 minutes. Transfer to a wire rack to cool. Serve with tea or coffee.

Notes & tips

Note: Ground almonds are also sold as almond meal. 200g is equal to 2 cups.

Source: www.taste.com.au