

ALMOND WINKS

aka Almond Macaroons 2.0

by foodtalk4you

INGREDIENTS

1 carton Solo Almond Paste

2 extra large egg whites

1/3 cup of sugar

1/2 cup unsweetened coconut flakes

2 Tablespoons almond flour

Maraschino cherries cut into eighths for the *wink* at the top

DIRECTIONS

Preheat oven to 325 degrees. Line baking sheet with parchment paper.

Break almond paste into food processor, add sugar, unsweetened coconut flakes, almond flour, and blend together.

Add egg whites and blend until a dough ball forms. When the dough ball forms, continue processing until the dough spreads out again in the bowl, making sure to blend enough to create a smooth dough for easy piping.

Form into desired shape. I used my largest star tip, #1M, to create many little treats! This yields 30 of my small cookies.

Add a small piece of maraschino cherry to the top of each cookie.

Bake in prepared cookie pans on a mid/lower rack for 20 minutes. Transfer to a rack 4 inches higher for 4-6 minutes until the edges are just starting to turn golden. Do not over bake.

Cool on wire racks.