

The Best Amaretti Biscuits



Preparation time: 15 mins

User Rating: ★★★★★

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Categories: Desserts, Entertaining

The Amaretti Biscuit is a traditional Italian almond-flavoured macaroon and are extremely quick to make. In just 15 minutes, you'll have delicious almond biscuits to go with you morning or afternoon coffee as a sweet little treat.



Ingredients

- 125g ground almonds
- 1 cup caster sugar
- 2 egg whites
- ½ tsp vanilla essence
- 2 drops Almond essence
- 20 blanchd almonds

Method

1. Combine the ground almonds, sugar, egg whites, vanilla and almond essence in a mixing bowl. Beat mixture with electric whisk on medium speed for about 3 minutes, then let mixture rest for 5 minutes.
2. While the mixture rests, prepare baking trays with non stick baking paper and preheat oven to 180 C.
3. Spoon the mixture into a piping bag with a 1 cm plain tube and pipe the mixture onto the baking paper in a circular motion to form a biscuit.
4. Place one blanched almond on top of each biscuit and bake for about 12 - 15 minutes or until tops are lightly brown.
5. Remove from the oven, leave to cool for a few minutes before placing on a wire rack to cool.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
60g	1100kj 263kcal	6.4g	13.9g	0.8g	27.2g	26.9g	22mg	2.2g

All nutrition values are per serve.