

# Pignoli Cookies

**1 pound of almond paste**

**1 pound of pine nuts**

**2 cups sugar**

**4 egg whites**

**½ teaspoon cream of tartar**

**Zest of half a lemon**

**Powdered sugar for dusting the top**

**Parchment paper to line the cookie sheets**

- 1. Preheat oven to 350.**
- 2. Break apart the almond paste into small pieces and place it in mixing bowl.**
- 3. Add sugar and the zest of ½ a lemon to the mixing bowl.**
- 4. Beat the above ingredients until well incorporated.**
- 5. In a separate bowl beat 4 eggs whites/cream of tartar to stiff peaks**
- 6. Fold the egg whites into the almond/sugar mixture.**
- 7. Roll the mixture into teaspoon size balls and roll in the pine nuts, press the nuts into the dough to insure they will stick.**
- 8. Place the cookies on a parchment lined cookie sheet.**
- 9. Bake for 15 until the cookies are golden brown.**
- 10. Dust the tops of the cookies with powdered sugar when ready to serve.**