

Family Recipes



Soft Amaretti

8oz Almonds blanched
4oz sugar, superfine/powder
1 tsp Almond extract
2-3 egg whites

Grind the Almonds to a fine powder with the sugar in a food processor. Add the Almond Extract to the almonds. Slowly add the egg whites, one at a time until the dough comes together. Use only as much of the egg whites as it takes to moisten the dough. Using moist hands take small pieces and form into 1 1/2 inch balls. Place them on a parchment or lightly greased baking sheet. Let them sit at room temperature for 2 hours. Preheat the oven to 300 degrees F (150 degrees C). Bake for about 25-30 minutes or until lightly golden in colour. Let them cool thoroughly, and store in airtight containers.



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