



Moroccan cookies: Lemon almond cookies

These lemon almond cookies taste delicious! The cookies in this recipe are made with the FunCakes almond flour and the zest of lemons. A delicious combination. Also take a look at the other recipes for Moroccan cookies.

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Almond Flour Extra Fine 125
g

F54625
€5.55



Other materials for 20 cookies:

- 2 eggs size M
- Zesp of 2 lemons
- Baking plate

Preheat the oven at 180°C (convection oven 160°C). Lay a sheet of parchment paper on the baking plate.

Mix with your hand 250 gram almond flour, one pinch gum Arabic, 1 teaspoon baking powder, 25 gram butter, 125 gram sugar, the lemon zesp and 1 egg and 1 egg yolk together in a bowl.

Place tip 1M in a decorating bag and fill this with half of the mixture. Tip: don't fill the bag with too much mixture, because it really firms. Pipe oblong shapes of approx. 4 cm on the baking plate. Bake the cookies in approx. 20 minutes golden brown. Let them cool down on the kitchen sink.

Fill a bowl with approx. 20 gram candy melts and melt them in the microwave. Open every 10 seconds the door and stir the melts. If you don't do this they will burn. When they are melted, dip the end of the flower in the melts and paste it on the cookie.