

de leukste taarten shop



Moroccan cookies: Almond cookies

Make your own Moroccan almond cookies with our recipe and the almond flour from FunCakes! Also take a look at the other recipes for Moroccan cookies.

Boodschappenlijstje



Wilton Disposable Decorating Bags
40cm pk/12

03-3102
€7.05



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



FunCakes Almond Flour 350g

F54630
€17.35



Other materials for 20 cookies:

- 2 eggs size M
- 1 tablespoon jam of your choice
- Baking plate

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

Separate the eggs and beat the egg whites. Keep the egg yolks separately, because you need them for the dough. Beat the egg yolks in a separate bowl. Mix 2/3 of the beaten egg yolks with the beaten egg whites. You won't use the rest of the yolks.

Fold 300 gram almond flour, the jam, 1 teaspoon baking powder and 150 gram icing sugar into the egg whites until you have a smooth mixture. Make your hands a little wet. Make balls of approx. 3 cm in dia and place them on the baking plate. Press them a bit flat. Bake the cookies in approx. 15 minutes light brown.

The cookies will feel soft after baking, but after a hour they are firmer. They remain a bit of chewy inside. Sprinkle some icing over the cookies.