

Almond Crispies

From Nancy Polster Via The Kosher Baker

INGREDIENTES:

2 egg whites
1/2C. sugar
2 1/2Tmatzah cake meal
2T. melted butter or margarine
zest from one lemon
2/3C. sliced almonds

PROCEDURE:

In a medium size bowl, whisk together the egg whites, sugar and cake meal. Add the butter and mix again. Lastly add the almonds. Mix carefully so not to break the nuts. Cover and refrigerate for two hours.

When ready to bake, preheat the oven to 350. Cover the cookie sheet with parchment paper. Drop teaspoon size amounts of dough on sheet. Do not do more than six cookies at a time. Dip a fork into water and spread dough out as thinly as possible. This may take a little time, but definitely worth it. The thinner you make the cookies, the crispier they will be. The cookies do not spread anymore than what you create. Don't worry if there are holes, as that adds to the interesting look of the cookies. Bake 7-8 minutes or until brown and crispy in appearance. Let them cool for one minute and then with a metal spatula, remove the cookies to cool completely. Recipe yields 24-30 cookies. ENJOY!!

Special notes:

- 1.To make these for any other time of the year other than Passover, use the same amount of flour as the cake flour. Also, can substitute 1T. potato starch for the cake flour to make them gluten free cookies.
2. Substitute orange zest for the lemon zest for a variation.
3. If you have a silpat sheet use that instead of the parchment paper(a good excuse to buy one). If you're using a cookie sheet with nothing on it, GREASE it well. These cookies cool fast and harden fast. Also, do not then make as many cookies at a time, so that you have time to get them all of the sheet before they harden.