

PINECONE ALMOND COOKIES

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350g (3 ½ cups) ground almonds
125g (1 cup) icing sugar
3 eggs (medium)
1 tsp almond extract
1 tsp vanilla paste
sliced almonds (for decoration)
50g (⅓ cup) dark chocolate (for dipping)
Icing sugar for dusting

Preheat your oven to 175°C and line a flat baking tray with baking paper. In a large mixing bowl, combine the ground almonds and sifted icing sugar. Whisk the eggs, vanilla and almond extract in a separate bowl and add them to the dry ingredients.

Mix with a whisk or spatula until you get a thick, slightly sticky paste. You can add a bit more ground almonds (25g / ¼ cup) so it's easier to work with. Using a small ice cream scoop or your hands slightly damp, portion out the dough. Roll into long oval shapes and slightly flatten them. Arrange on the baking tray. Press sliced almonds into the top of each cookie in overlapping rows to mimic the look of pinecones, leaving about 1/3 of the cookie bare for dipping in chocolate later.

Bake for about 12–15 minutes or until lightly golden. Allow the cookies to cool completely on a wire rack.

Dust with icing sugar the almond section of the cookie. Melt the dark chocolate and dip the bare end of each cookie into the chocolate. Let the dipped cookies set on parchment paper before serving.