

Almonds Cookies

Ingredients (circa 30 small cookies)

300gr almonds flour
2 eggs
80gr sugar
1 sachet baking powder
70gr durum wheat semolina
1 tablespoon of orange flowers water
icing sugar



Preparation

Mix the almonds flour, the sugar, the baking powder and the semolina in a bowl. Add then the eggs after having beaten them very well. Add the orange flowers water.

Mix well with a wood spoon until you get to a homogeneous mixture (it has to be soft and sticky). Form with your hands (wt with orange flowers water) some little balls. Roll them in the icing sugar and press to flatten them slightly.

Preheat the oven to 180°C. Place the balls on a baking tray (coated with baking paper) and cook them for 20/25 minutes. The cookies will be ready when they get to a nice golden color and they visibly crack on the surface.

Once cooled down, sprinkle some additional icing sugar and serve with a nice jasmine tea.

