

Italian Almond Cherry Cookies (Nonna's Style)

Cooking Times

- **Prep Time:** 20 minutes
 - **Chill Time:** 30 minutes
 - **Bake Time:** 10 minutes
 - **Servings:** About 24 cookies
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Ingredients

- 3 ½ cups almond flour (about 500 g)
 - 2 cups granulated sugar (about 400 g)
 - 4 egg whites
 - 2 packets vanilla extract (or 2 teaspoons vanilla extract)
 - 1 teaspoon almond extract
 - Zest of 1 lemon
 - Powdered sugar (for coating)
 - Candied cherries (for decoration)
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Instructions

1. In a large bowl, combine the almond flour, granulated sugar, and vanilla.
 2. In a separate bowl, beat the egg whites until slightly frothy (not stiff peaks).
 3. Add the almond extract and grated lemon zest to the egg whites.
 4. Combine everything into the almond mixture and mix until a soft dough forms.
 5. Cover and refrigerate for **30 minutes**.
 6. Shape the dough into small balls.
 7. Roll each ball in powdered sugar.
 8. Place on a lined baking sheet and press a candied cherry gently on top of each cookie.
 9. Bake in a preheated oven at **350°F (180°C)** for about **10 minutes**.
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Tips & Tricks

- Don't overbake—these cookies should stay soft inside.
- If the dough is sticky, lightly dust your hands with powdered sugar.
- For extra flavor, add a few drops of orange blossom water.
- Let them cool completely—they firm up as they rest.