



ROYAL
VOLUNTARY
SERVICE

MOROCCAN GLUTEN-FREE ALMOND COOKIES

by Nadia Terry

Equipment

- Bowl
- Wooden spoon
- Baking tray
- Greaseproof paper

Ingredients

- 250g ground almonds
- 50g caster sugar
- 1 egg
- 1 pinch of salt
- 1 tsp cinnamon or Chinese 5 spice (optional)
- 50g butter

- 1 tbsp apricot jam or glucose
- 1 tsp orange zest
- 1 tbsp orange blossom water
- 1/2 tsp baking powder (optional)
- 2 egg whites, whisked well
- Almond flakes to roll the cookies in

Method

1. In a bowl, combine the almonds, flour, caster sugar, salt and cinnamon and mix well.
2. Add the egg, apricot jam and the orange zest.
3. Mix well until all the ingredients are combined.
4. Shape the pastry mix into balls, about 16g to 20g each.
5. Dip in egg white then in the almonds flakes or icing sugar.
6. Place the balls onto a tray with greaseproof paper.



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- 7. Bake in a preheated oven at 180C for about 15 to 20 minutes.**
- 8. Leave to cool down and enjoy with a cup of mint tea/coffee or serve as a dessert.**

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