



ROYAL
VOLUNTARY
SERVICE

ALMOND COOKIES (GHRIBA)

by Nadia Terry

SERVES 4

Ingredients

- **250g ground almonds**
- **1 egg**
- **1 tsp baking powder**
- **1 tbsp apricot jam**
- **2 tbsp orange zest**
- **80g sugar**
- **Egg white/ orange flower blossom water**
- **Icing sugar**

Equipment

- **2 bowls**
- **Baking tray**
- **Wooden spoon**
- **Weighing scales**



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Method

- 1. Combine all the ingredients thoroughly until smooth**
- 2. Grease your hands and shape the pastry mix into balls about 16g each**
- 3. Dip them into egg white, roll into the icing sugar**
- 4. Place the balls onto a tray with grease-proof paper**
- 5. Bake in a moderate oven (180 degrees) for about 20 - 25 mins**
- 6. Leave to cool down and enjoy with a cup of mint tea or coffee**

OUR THANKS TO NADIA TERRY FOR THIS GUIDE.

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