Almond Cloud Cookies

- 1st Place Ribbon – 2021 Wisconsin State Fair

Almond Paste Ingredients

1 ¾ cups almond flour
1 ½ cups confectioners' sugar
1 egg white
1/8 teaspoon salt
1 ½ teaspoons almond extract

Cookie Ingredients

Almond paste (from above)
1 cup sugar
¼ teaspoon salt
½ cup almond flour
2 large egg whites (lightly beaten)
1 teaspoon almond extract
1 teaspoon lemon/orange/lime/almond (additional) extract (choose one or more)

Directions

1. Preheat the oven to 325°. Line baking sheets with parchment.
2. Make the almond paste:
   a. Combine the almond flour and confectioners' sugar in the bowl of a stand mixer. Mix to blend briefly.
   b. Add the egg white, salt, and almond extract. Mix until the mixture forms a ball.
3. Mix the almond paste, sugar, salt, and almond flour until the mixture is uniformly crumbly. Add the egg whites one at a time until a smooth paste forms. Stir in the extracts.
4. Scoop the dough by tablespoons onto the prepared pans. Dust the cookies with confectioners' sugar, then use three fingers to press an indentation in the center of each cookie.
5. Bake the cookies for 18-22 minutes (until brown around the edges). Remove from the oven and let cool on a rack.