

## **Chewy Amaretti Cookies | bites out of life**

Adapted from [Smitten Kitchen](#)

Yield: 16 cookies, 2 inches in diameter

- 7 ounces pure almond paste (I used a tube of Odense)
- 1/2 cup sugar
- pinch of salt
- 2 large egg yolks, aged at room temperature for at least 30 minutes



- 1) With a fork, break down the almond paste and mix with the sugar and salt.
- 2) Add the egg yolks and using an electric mixer, mix the dough until smooth.
- 3) Using a pastry bag or Ziploc bag with the corner nipped off, create 1-inch rounds about 1 inch apart on your greased baking sheet.
- 4) Bake at 300°F for 15-18 minutes, rotating the pans halfway. Wait until they are completely cool to remove them from the baking pan.

From: <http://www.bitesoutoflife.com/2010/11/29/and-so-begins-the-cookie-season/>