**Italian Almond Cookies**

**Cookies:**

3 cups almond flour

1 cup sugar

3 egg whites

¼ tsp. salt

3 Tbsp. apricot jam

¼ tsp. almond extract

**Topping:**

1 egg white

1 ½ cups sliced almonds

**INSTRUCTIONS**

1. Preheat the oven to 325º.
2. Fit the Kitchenaid with the whisk attachment.
3. Whip the 3 egg whites and the salt together until they make soft peaks.
4. In a separate bowl, mix almond flour and sugar together.
5. Fold the egg whites, almond extract, and apricot jam into the dry mixture.
6. Mix until it forms a ball of dough.
7. Pinch off small pieces of the dough and shape into balls. Flatten the balls into cookie shapes.
8. Mix the single egg white in a small bowl until it starts to foam.
9. Dip the top of the cookie in the egg white then press into the almonds. Put almond side up on a ½ sheet pan.
10. Bake for 20-25 minutes.