



Pignoli Cookies*

prep time:
25 minutes

cook time:
18 minutes

makes 24 servings

grocery list

canned marzipan paste
ShopRite granulated sugar and flour
La Baleine Sea Salt
Morton & Bassett Almond Extract
Morton & Bassett Vanilla Extract
eggs
cream of tartar
ground almonds
Enova Oil
ShopRite pine nuts
powdered sugar

*Exclusive Chef Faith Alahverdian recipe.

pignoli cookies

- 1 cup canned marzipan paste
- 1/2 cup ShopRite granulated sugar
- Pinch **La Baleine Sea Salt**
- 1/4 tsp. **Morton & Bassett Almond Extract**
- 1/4 tsp. **Morton & Bassett Vanilla Extract**
- 2 egg whites
- 1/8 tsp. cream of tartar
- 3 tbsp. ShopRite flour
- 1/8 cup very finely ground almonds
(use food processor)

Enova Oil

- 1 3/4 cups ShopRite pine nuts
- 1/4 cup powdered sugar

1. Place marzipan in medium bowl and crumble with clean hands. Using electric mixer on lowest speed, add in granulated sugar, sea salt, almond extract and vanilla. When combined, set bowl aside.
2. Take second clean bowl, wipe with paper towel dipped in white vinegar and dry with paper towel; place egg whites and cream of tartar in bowl. Begin to beat the mixture until foamy, about 3 minutes. Reduce mixer to lowest speed and while still mixing, crumble small amounts of almond mixture into egg white mixture. When all almond mixture is added, increase mixer to high speed; beat until stiff peaks are formed. Sprinkle in flour and the ground almonds; combine mixture at lowest mixer speed about 15 seconds.
3. Preheat oven to 325°F. Place parchment paper on 2 baking sheets; brush **Enova Oil** lightly onto parchment.
4. Form 1-inch diameter round balls of dough; roll in pine nuts, pressing nuts into the surface of each cookie. Place balls on prepared sheets; flatten each slightly. Bake 18 to 20 minutes or until golden brown.
5. Cool several minutes on sheet; remove to wire rack; sift powdered sugar over top. Cool; serve.

Per Serving: 148 calories, 14g carbohydrate, 3g protein, 10g fat, 1g saturated fat, 1g fiber, 0mg cholesterol, 19mg sodium

kitchen tools

- dry measuring cups
- measuring spoons
- food processor
- medium bowls
- electric mixer
- white vinegar
- parchment paper
- baking sheets
- pastry brush
- wire rack
- sifter

recipe note

Pignoli is the Italian word for pine nuts.

a good idea

These cookies do not store well, so eat them within 48 hours. (They are so delicious that this shouldn't be difficult to do.)

