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## ALMOND BISCUITS

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Ingredients available at Mediterranean Foods

### Ingredients

- 1 ½ cups ground almonds
- ¼ cup flour
- 1 ½ cups caster sugar
- ¼ teaspoon baking powder
- 1 teaspoon almond essence
- 3 egg whites beaten very stiff

1. Add beaten egg whites to dry mixture gradually. It should form a shiny mass. If it flows, add a little flour.

2. Place one level dessertspoon at a time onto a baking sheet covered with non-stick baking paper.

3. Place a blanched almond or glazed red or green cherry on top of each biscuit.

4. Bake at 170°C for 14 minutes.

*Buon Appetito!*

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