

BAKED GOODS

ALMOND - CHOCOLATE COOKIES†

(MANDEL – SCHOKOLADE GEBÄCK)

- 6 egg whites (large eggs)
- 1 1/2 cups sugar
- 1 lb. almonds (finely ground)
- 9 oz. semi-sweet chocolate (grated)
- 1 teaspoon cinnamon
- 1 teaspoon lemon juice

Place egg white and sugar into a large bowl and beat together for about 5 minutes or until frothy. Stir in the almonds, chocolate, cinnamon and lemon juice. With a teaspoon drop the batter onto a greased cookie sheet about 1 inch apart. Let the cookie sheets sit for 5-6 hours or overnight to dry. Bake in a preheated oven at 180° for 10-12 minutes.

Makes about 100 cookies.

