

# Almond Biscuits

This recipe is based on a Middle Eastern almond biscuit recipe. These biscuits are also gluten free since they use ground almonds rather than wheat flour. The orange blossom water gives them a lovely exotic touch.

2 egg yolks

1 egg white

160g icing sugar

2 tsp baking powder

½ tsp orange blossom water

some orange zest

about 250g ground almonds

sunflower oil for greasing

1. Preheat the oven to 180C
2. In a bowl beat together the egg yolks, egg white and icing sugar.
3. Add the baking powder, orange zest, orange blossom water and enough ground almonds to make a stiff dough.
4. Knead the mixture together a bit with your hands.
5. Grease your hands with the sunflower oil, otherwise you end up all sticky.
6. Roll walnut size pieces of the dough into balls and place on a baking tray. These biscuits do spread so leave some space around them.
7. Bake for about 10-15minutes until golden brown.

