

# Almond Crescents

*As made by Kel*

## INGREDIENTS

300g almond meal

140g rapadura sugar (or try coconut sugar)

2 large egg whites

*Optional (for decorating)*

Icing sugar and ground cinnamon or spice of choice

*or*

Milk, dark or white chocolate to melt and dip biscuits in

Yield: 20 - 24 biscuits, depending on how big you make them!

*Tip: It's hard to be patient, but I've found melted chocolate retains better texture if it is allowed to set at room temperature. If you want faster setting, refrigerate the biscuits a while before dipping in chocolate.*

*Once the chocolate is firm, the biscuits can be stored in the fridge again.*



## METHOD

Preheat oven to 170 degrees Celsius.

Combine almond meal and sugar together in a large bowl.

In another bowl, whisk the egg whites until stiff peaks form.

Fold the egg whites into the dry mix. Be a little gentle but you want everything combined.

Line a baking tray with baking paper. Take a small amount of mixture (about a tablespoon), roll into a little log, then bend into a crescent and place directly onto the tray.

Bake for about 12 to 15 minutes or until they are golden on the bottom and cooked through but not overcooked. You're not looking for golden all over, just cooked.

Cool on a rack.

Dust with icing sugar and spice or dip the biscuits in melted chocolate.