

CRISPY ALMOND COOKIE

SERVES 15-30 pieces

PREP 20 mins

BAKE 15mins

TOTAL 35 mins



INGREDIENTS

- 90g Flour (plain/all purpose)
- 40g Caster Sugar
- 3 Egg whites
- 230g Flaked almond/slice Almond
- 2 tsp Oil (canola/olive/vegetable)

DIRECTIONS

1. Preheat the oven to 180C/350F.
2. In large mixing bowl, add 3 egg whites.
3. Pour the sugar, flour and oil on top of the egg whites.
4. Mix it using a whisk, until it becomes smooth.
5. Afterwards, add the almond flakes into the wet mix, then put it aside.
6. Grab the baking tray and line it with baking paper (foil underneath is optional).
7. Scoop some batter onto the tray.
8. Use the spoon to spread out as thin as possible. If it is too thick, the cookie won't taste as nice.
9. Put into the oven for 15mins or under golden brown.
10. Place the cookies onto the cooling rack.
11. While the cookie is still soft and hot, cut or rip in pieces. If the middle is still white/light brown, put it back into the oven for another 15mins or until it's golden brown.