**Almond Gems**

Quilt and Café

**Ingredients**

2 egg whites

3/4 cup confectioner’s sugar

2 cups blanched almond flour

1 tsp. baking powder

1/2 tsp. salt

1 tsp. almond extract

1/4 cup sliced almonds

**Glaze**

1 cup confectioner’s sugar

1 Tbsp + 1 tsp. half and half, milk or cream

1 tsp. almond extract

**Method**

Preheat the oven to 350 degrees and prepare a baking sheet with a silicone mat or parchment paper. In the bowl of a mixer, whip the egg whites just until frothy. Add in the confectioner’s sugar, almond flour, baking powder, salt and almond extract. Mix well until combined. (if you don’t have a mixer, this can all be done by hand). Form balls with the dough of about a tablespoon each. I used a small scoop. You will get 16-20 cookies. Place a few sliced almonds on the cookies and pat them down to flatten them slightly. Bake for 13-15 minutes until they just start to brown. Once cool, mix the glaze. I like to use a mug. Put all the glaze ingredients into a mug and stir with a spoon. Can add additional milk until you achieve the desired consistency. Drizzle over the cookies. Enjoy!