

Authentic Italian Pignoli Cookies Made Easy

Pignoli Cookies (Almond Cookies) ?



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 2 cups almond flour
- 1 cup powdered sugar
- 2 large egg whites
- 1 tsp vanilla extract
- 1 tbsp honey
- ... tsp salt
- 1 cup pine nuts (pignoli)

DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
- 2.** Mix the Dough: In a large bowl, combine:
- 3.** Almond flour
- 4.** Powdered sugar
- 5.** Egg whites
- 6.** Vanilla extract
- 7.** Honey
- 8.** Salt
- 9.** Mix until a slightly sticky dough forms. It should hold together but still feel moist.
- 10.** Shape the Cookies: Roll the dough into 1-inch balls. Gently press a few pine nuts into the top of each cookie, flattening them slightly.
- 11.** Arrange & Bake: Place cookies on the prepared sheet, spacing them 2 inches apart. Bake for 10-12 minutes, or until edges turn golden brown.
- 12.** Cool & Serve: Let cookies cool on the sheet for 5 minutes, then transfer to a wire rack to cool completely.

SWAPS & NOTES

Honey : Maple syrup or agave can be used, but honey adds classic richness.

Egg Whites : Beat lightly before mixing for easier incorporation.

Pine Nuts : They're traditional but pricey-feel free to sub slivered almonds if needed.

Let the dough rest 10-15 minutes before shaping. ???
Instructions 1.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/authentic-italian-pignoli-cookies-made-easy/>