

Chocolate Almond Cloud Cookies

Author: Adapted from a recipe in the King Arthur Flour catalog.

<http://www.kingarthurflour.com/recipes/almond-cloud-cookies-recipe>



7 ounces almond paste
 2/3 cup sugar, plus 1 tablespoon
 2 small egg whites, lightly beaten
 2 tablespoons cocoa powder
 4 tablespoons all-purpose flour
 1/8 teaspoon almond extract
 1/16 teaspoon orange oil, or lemon oil, or bitter
 almond oil (or VANILLA)

Powdered sugar for topping

Per Serving (excluding unknown items): 107 Calories; 4g Fat (30.8% calories from fat); 2g Protein; 17g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 9mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Tasting Spoons blog:

<http://tastingspoons.com>

1. Preheat oven to 325. Lightly grease (or line with parchment paper) two baking sheets.
2. In a stand mixer combine the almond paste and sugar until the mixture forms fine crumbs. Add egg whites gradually, while mixing, to make a smooth paste. Then add flour and cocoa and mix just until blended. Add flavorings.
3. Scoop dough by heaping tablespoons onto prepared pans. Sprinkle the cookies heavily with powdered sugar, then use 3 fingers to press an indentation into the center of each cookie.
4. Bake the cookies for 20-25 minutes, until they're brown around the edges. Allow them to cool on the pan.