



# *Claire's Handmade Cakes*

## Amaretti (makes 20)

180g ground almonds  
120g caster sugar  
zest of 1 lemon  
1/2tsp almond extract  
pinch of salt  
2 egg whites  
1 tbsp honey  
100g flaked almonds  
icing sugar

Preheat the oven to 160C and line a baking tray with greaseproof paper.

In a bowl, place the almonds, sugar, lemon zest, almond extract and salt. Rub together with your fingers, until well mixed. In a separate (and spotlessly clean) bowl, whisk the egg whites and honey together until soft peaks form. Using a large metal spoon, gently fold the meringue mixture into the almond mixture, to give a soft paste.

Roll into 20g rounds. Flatten them a little. Put the flaked almonds onto a plate and then roll the rounds in them, and then roll in icing sugar. Place onto your prepared baking tray and bake for 14-18 minutes - they should be a very light golden brown, but still relatively pale. Place them on a wire rack to cool completely before serving, or gift wrapping.