

ALMOND COOKIES WITH PEACH MARMALADE JAM



EMILY G'S™
JAM OF LOVE

- 8 oz can almond paste
- 1/2 c granulated sugar
- 1/2 c powdered sugar & extra to finish
- 1 jar **Emily G's Peach Marmalade Jam**
- 1/4 c semolina
- 2 medium egg whites, lightly beaten
- 8 oz slivered almonds, chopped into small pieces

Preheat oven to 300°F. Prepare two baking sheets with parchment paper, or use silicone linings. Place the almonds in a bowl. In a food processor, break up the almond paste into small pieces, and pulse with the two sugars and the flour. Once the mixture is finely ground, slowly add the egg whites, just until the dough comes together. Depending on the humidity, or the size of your egg whites, sometimes you may need all of the egg whites, while other times you won't. Using a spoon and slightly wet hands, scoop a small spoonful of the dough, and place this into the bowl of almonds. Roll the cookie around to lightly coated, and then place it on the prepared baking sheet. Continue forming the cookies in this manner, placing them 2 inches apart on the baking pan. Bake for 20 to 25 minutes, and then cool. Dust lightly with powdered sugar before serving. Top with a teaspoon of Peach Marmalade Jam. Yields 2 Dozen.

