

## THE STUDIO ALMOND MARMALADE BISCUITS

### My variation on mum's Amaretti Macarons

#### INGREDIENTS

- 1.5 cups almond meal
  - I like to use the course ground almond meal, with the nut skin still in the mix
- 3/4 cup raw sugar
- 1/3 cup plain flous (I use gluten free plain flour)
- 2 eggs
- 1/2 - 1 teaspoon vanilla extract

#### GET MAKING

1. Place all ingredients in a bowl and mix until fully combined.
2. Shape desertspspoonfuls of mixture into balls and place on a baking tray lined with baking paper.
3. Use a teaspoon to create a 'well' in the centre of the biscuit balls and fill each with a small amount of marmalade
4. Bake at 170C for a 20 minutes. I have a fan forced oven and bake at 165C.
5. Cool completely before serving.
6. Eat and enjoy