

Chewy Almond-Raspberry Sandwich Cookies

PREP TIME

45 minutes

TOTAL TIME

3 hours

Ingredients

Makes about 20 Servings

	1
1/2 cups sliced almonds	1
7-ounce tube almond paste, lightly crumbled	1
cup sugar	1
1/2 teaspoon ground cinnamon	1
1/4 cup egg whites (about 2 large)	
Powdered sugar	1
1/3 cup seedless raspberry jam	

Preparation

Step 1

Position 1 rack in top third and 1 rack in bottom third of oven; preheat to 350°F. Line 2 large baking sheets with parchment. Place almonds in center of third (unlined) rimmed baking sheet, forming 1/4-inch-thick layer.

Step 2

Finely grind almond paste, 1 cup sugar, and cinnamon in processor. Add egg whites; process until well blended. Transfer dough to large resealable plastic bag. Press dough down into 1 corner of bag. Using scissors, snip off corner, leaving 1/2-inch opening. Working in batches, squeeze dough from bag in 2 1/2-inch-long strips atop almonds on sheet. Sprinkle some of loose almonds on sheet over strips; carefully roll strips in almonds to coat lightly (dough will be soft and sticky). Transfer cookies to prepared baking sheets, spacing apart.

Step 3

Bake cookies until light golden brown, reversing position of sheets halfway through baking, about 12 minutes. Let cookies stand on sheets 5 minutes; transfer to rack. Sift powdered sugar over cookies.

Step 4

Simmer jam in heavy small saucepan over medium heat until jam is bubbling thickly, about 30 seconds. Cool.

Step 5

Spread 1/4 to 1/2 teaspoon jam over bottom of 1 cookie. Top with second cookie, bottom side down. Transfer sandwich to plate. Repeat with remaining cookies and jam. **DO AHEAD** Can be made 3 weeks ahead. Store airtight in freezer. Bring to room temperature before serving.

Nutrition Per Serving

1 cookie contains: Calories (kcal) 140.7 % Calories from Fat 39.4 Fat (g) 6.2 Saturated Fat (g) 0.5 Cholesterol (mg) 0 Carbohydrates (g) 20.2 Dietary Fiber (g) 1.4 Total Sugars (g) 17.5 Net Carbs (g) 18.9 Protein (g) 2.7 Sodium (mg) 6.6