

# PIGNOLI COOKIES

Pignoli cookies are a delicious and nutritious treat that you can enjoy any time of the year. This easy-to-follow recipe combines super-fine almond flour, egg whites, maple syrup, almond extract, salt, and pine nuts to create an easy, one-bowl cookie that is gluten-free, grain-free, and low in sugar. Using maple syrup instead of traditional granulated sugar gives these cookies a unique sweetness while keeping them healthier than regular cookies. So next time you're craving a sweet snack or dessert, try making these guilt-free pignoli cookies and enjoy their natural and nutty flavor.

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## INGREDIENTS

2 cups almond flour (super-fine)  
2 eggs whites  
1/4 cup maple syrup  
1 1/2 teaspoons almond extract  
1/4 teaspoon salt  
1/2 cup pine nuts

## MAKES 16 SMALL BROWNIES

- 1 Preheat your oven to 350°F (180°C). Line a baking sheet with parchment paper and set it aside.
- 2 Whisk the almond flour and salt in a mixing bowl until well combined. Then add egg whites, maple syrup, and almond extract and stir until a thick dough forms.
- 3 Using a cookie scoop or spoon, scoop out small portions of dough and roll them into balls.
- 4 Place the pine nuts in a shallow dish and gently press each dough ball into the nuts.
- 5 Place the coated dough balls on the prepared baking sheet.
- 6 Bake the cookies for 15 minutes or until they're lightly golden brown around the edges.
- 7 Remove the cookies from the oven and let them cool on the baking sheet for a few minutes, then transfer them to a wire rack to cool completely.

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## NOTES

- Store in an airtight container for 3-5 days.