

# flourless almond biscotti

## Ingredients

- 4 egg whites
- 2 cups caster sugar
- ½ tsp vanilla essence
- 5 ½ cups almond meal
- 100g flaked almonds

## Method

- In a food processor place the egg whites, process until creamy
- Add the caster sugar, vanilla essence and almond meal mixing after adding each one.
- Once the mixture is mixed well, roll into desired shape
- Roll in almond flakes, place on baking tray
- Place in the oven at 180 degrees for 15 minutes or until golden brown
- Allow to cool on a wire rack