

Toasted Almond Fortune Cookies

By Anna Hezel

Makes 60

- 6 egg whites
 - 1 1/4 cup flour
 - 1 cup sugar
 - 1 pinch salt
 - 1 cup almonds, toasted and crushed to the texture of Kosher salt
 - 1/4 cup almond butter
1. Preheat oven to 400 degrees Fahrenheit. Whisk egg whites until slightly foamy. Whisk in the rest of the ingredients.
 2. Line a baking sheet with parchment paper and spoon a teaspoon of batter onto the baking sheet. Using the back of a teaspoon, gently spread the batter out into a circle about 3" in diameter. Leaving at least an inch of space in between, repeat with another teaspoon of batter. Bake for about 5 minutes, or until edges turn brown.
 3. Remove the baking sheet from the oven. Very quickly, while the cookies are hot, place fortunes in their centers, and gently fold them in half. Remove from baking sheet, one at a time, setting each cookie gently over the edge of a glass or a bowl to create a crease in the bottoms.