**ALMOND CLOUD COOKIES**

Chewy-crisp and intensely almond-y, here's our version of the King Arthur Bakery's best-selling cookie: the Almond Bianchi.

Top of Form

Volume Ounces Grams

Bottom of Form

10111. 10 ounces [almond paste](http://www.kingarthurflour.com/shop/detail.jsp?id=2241)

2. 1 cup sugar

3. 1/4 teaspoon salt

4. 2 large egg whites, lightly beaten

5. 1/4 teaspoon gluten-free almond extract

6. 1/8 teaspoon [extra-strong bitter almond oil](http://www.kingarthurflour.com/shop/detail.jsp?id=1748BITALM)

7. Confectioners' sugar or glazing sugar, for topping

* 10 ounces [almond paste](http://www.kingarthurflour.com/shop/detail.jsp?id=2241)
* 7 ounces sugar
* 1/4 teaspoon salt
* 2 large egg whites, lightly beaten
* 1/4 teaspoon gluten-free almond extract
* 1/8 teaspoon [extra-strong bitter almond oil](http://www.kingarthurflour.com/shop/detail.jsp?id=1748BITALM)
* Confectioners' sugar or glazing sugar, for topping
* 10 ounces [almond paste](http://www.kingarthurflour.com/shop/detail.jsp?id=2241)
* 198g sugar
* 1/4 teaspoon salt
* 2 large egg whites, lightly beaten
* 1/4 teaspoon gluten-free almond extract
* 1/8 teaspoon [extra-strong bitter almond oil](http://www.kingarthurflour.com/shop/detail.jsp?id=1748BITALM)
* Confectioners' sugar or glazing sugar, for topping

**Directions**

1. 1) Preheat the oven to 325°F. Lightly grease (or line with parchment) two baking sheets.
2. 2) Blend the almond paste, sugar, and salt until the mixture becomes uniformly crumbly; this is best done in a stand mixer.
3. 3) Add the egg whites gradually, while mixing, to make a smooth paste.
4. 4) Stir in the flavorings.
5. 5) Scoop the dough by heaping tablespoons onto the prepared pans.
6. 6) Sprinkle the cookies heavily with confectioners' sugar, then use three fingers to press an indentation into the center of each cookie.
7. 7) Bake the cookies for 20 to 25 minutes, until they're brown around the edges. Remove them from the oven, and let them cool right on the pan.
8. Yield: 21 cookies.

**Tips from our bakers**

* The traditional version of these cookies features a hint of lemon or orange. Use 1/8 teaspoon lemon or orange oil in place of the bitter almond, if desired.
* For a chocolate-almond version: Add 1 cup chocolate chips to the dough right after you've added the egg whites. Bake as directed. Yield: 28 cookies.
* For an Italian pignoli version: Using about 2/3 cup (3 1/2 ounces) pine nuts (pignoli), dip the tops of unbaked cookies in the nuts. Flatten them gently on the baking sheet, and bake as directed.
* To make a pistachio or hazelnut version of this cookie, use 6 ounces almond paste and 4 ounces pistachio or hazelnut paste; 2/3 cup sugar, and 1/8 to 1/4 teaspoon pistachio or hazelnut flavoring.