

Gluten-free family treats

Serve with a hot cuppa or a glass of cold milk... they're delicious!

Choc Almond Biscuits

MAKES 22 **PREP 15 MINUTES** **COOK 10-12 MINUTES**

+ Always check ingredients list on packets to ensure they are gluten free. + **Top tip** Be sure to beat mixture, as this helps to dissolve the sugar a little, resulting in a fudgy texture in the centre of biscuit. + **Make ahead** Bake biscuits up to 3 days ahead. Store in an airtight container at room temperature.

Easy

250g almond kernels
1/2 cup caster sugar
1/2 cup cocoa powder
4 egg whites, lightly whisked
1 teaspoon gluten-free icing sugar

- 1 Preheat oven to 180°C/160°C fan forced. Line 2 large baking trays with baking paper. Process almonds in a food processor until mixture resembles crumbs. Be careful not to process to a powder; you need a little texture. Transfer to a medium bowl. Add sugar. Sift cocoa powder over mixture; stir until well combined.
- 2 Add egg white to almond mixture; beat with a wooden spoon until mixture is well combined and slightly aerated.
- 3 Place tablespoons of mixture, 4cm apart, on prepared trays. Gently shape into smooth 5cm rounds. Bake, swapping trays halfway through cooking, for 10-12 minutes or until lightly browned around edges. Cool completely on trays; biscuits will firm. Dust with icing sugar. Serve. +

TIPS & TRICKS

- + **Nuts** Use any raw nut or a combination. Walnut, cashew, brazil and pecan are all good options.
- + **Double-choc** Dust the tops of uncooked biscuits with 1 tablespoon extra cocoa powder.
- + **Sandwich** Spread flat side of cooled biscuits with a little gluten-free chocolate hazelnut spread. Sandwich biscuits together.