

Moroccan BISCUITS: A Flourless Delight for Your Taste Buds

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- **Almonds:** 250g
- **Sugar:** 50g
- **Cocoa:** 1 tbsp
- **Baking Powder:** 8g
- **Eggs:** 2
- **Ground Cinnamon:** 1 tsp
- **Powdered Sugar:** For coating
- **Whole Walnuts:** As needed

3. Step-by-Step Guide

Let's dive into the process of creating these delightful Moroccan BISCUITS:

STEP 1: Blending and Mixing

- **Blend Almonds:** Begin by pouring the almonds into a blender and blending them finely.
- **Add Sugar and Cinnamon:** Once finely blended, add sugar and a teaspoon of cinnamon to the almonds in the blender. Give it another quick mix to incorporate everything evenly.

STEP 2: Mixing Dough

- **Combine Dry Ingredients:** Transfer the almond mixture to a mixing bowl. Sprinkle baking powder and cocoa over the mixture.
- **Incorporate Eggs:** Crack the eggs into the bowl and mix everything thoroughly until a smooth dough forms.

STEP 3: Shaping and Baking

- **Shape Dough Balls:** Roll the dough into small balls using your hands.
- **Coat in Powdered Sugar:** Roll each dough ball in powdered sugar until coated evenly.
- **Add Walnuts:** Place a whole walnut in the center of each dough ball and press down slightly.
- **Bake:** Preheat your oven to 180°C. Place the prepared dough balls on a baking sheet lined with parchment paper and bake for approximately 15 minutes, or until golden brown.
- **Cool and Enjoy:** Once baked, remove the biscuits from the oven and allow them to cool before indulging in their irresistible goodness.