

Chocolate Dipped Almond Horns

3 cups (300 grams) almond flour, not almond meal!

3 cups (345 grams approximately) powdered/icing/confectioner's sugar

4 - egg whites -3 for cookies save 1 egg white for brushing/dipping cookies in

1-2 teaspoons almond extract, depending how strong you like your almond flavor. I use 2 teaspoons

2 teaspoons orange juice

2-3 cups (140-210 grams) blanched sliced almonds for rolling

Dipping chocolate mixture

1 1/2 (255 grams) cups chocolate chips

1 1/2 tablespoons oil

Directions:

In a food processor (you can use a mixer as well) mix together the almond flour (**not almond meal**), confectioner's/icing/powdered sugar, 3 egg whites (remember save the 4th for dipping cookies in), almond extract and the orange juice, start with 1 teaspoon. Pulse, pulse, pulse just till it forms a very soft dough. You might wish to oil your hands to scoop out dough and place in plastic wrap and freeze for 30 minutes. This dough stays quite soft and pliable so really, freeze it preferably or fridge it.

Preheat oven to 350 F.

Take two rimmed baking sheets and line with parchment paper. One is to bake the cookies on, one to sprinkle heavily with sliced almonds. Divide dough into 4 parts, refrigerating the dough you aren't working with otherwise it becomes terribly sticky and difficult to work with. Take a lump of dough, size of a walnut, and roll into a log or "snake", dip in remaining egg white, or brush with egg white and roll in sliced almonds. Don't worry if they don't stick perfectly. Bend gently into a crescent shape and place on parchment paper leaving about an inch or so between cookies. Place in hot oven and bake for 13-15 minutes or till ends turn light brown but rest of cookie is like a pale golden beige. Let cookies cool **on baking sheet** and place baking sheet on wire rack. They are quite fragile till they cool and harden up somewhat. While they cool, melt the chocolate chips with the oil either in a microwave, 30 seconds zap, stir, and repeat just till chocolate becomes smooth and stirs into a somewhat liquid mass perfect for dipping, or a double boiler. Take the cooled cookies and dip the ends in the chocolate, one at a time coating the tips, letting chocolate drip off and lay back on parchment paper to set. These harden on their own at room temp but if you are in a big hurry, pop into fridge to set. Serve with your finest, tea, coffee or hot chocolate!