



## Torchettes

Sarah's Servings: 20 Sarah's skill: Easy, Baking time: 20 minutes

### Ingredients

4 large free-range egg whites  
175g caster sugar  
250g ground almonds  
100g plain flour  
100g raisins

20 hazelnuts, for decoration

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### Method

1. Pre-heat the oven to 180°C (160°C fan) and line two baking trays with parchment.
2. Put the egg whites in a medium sized bowl. With a balloon whisk mix until foamy and slightly thickened. They do not want to be white or stiff peaks.
3. Add the sugar and the almonds and fold into the egg whites.
4. Finally add the flour and raisins and mix together.
5. Divide into equal 20 balls.
6. Place the balls in the prepared baking sheets and flatten to roughly 8cm diameter.
7. Place a hazelnut on the top of each cookie.
8. Bake for 20 minutes.
9. Leave to cool for 10 minutes before transferring to a wire cooling rack to cool completely.