



## Sarah Owens' Raisin Stuffed Chewy Almond Cookies

Makes about 34 cookies

The delicate sweetness of Gurbandi almonds shines in this simple but impressive, Italian-inspired cookie. Although blanched almonds are typically used, this recipe highlights the nutrition and additional skin aroma of this unique almond family from central Afghanistan. The Gurbandi almond's light color and addictive, unique flavor will add remarkable character to this cookie. They need less sugar and extract flavoring than when using store bought almonds and pair perfectly with the hidden surprise of large green Kishmish raisins that bake into a jam-like center. Alternatively, top the cookies before baking with additional almonds for a more decorative effect.

### Ingredients

- 200g organic cane sugar
- 360g raw Gurbandi almonds
- ¼ teaspoon fine sea salt
- 105g egg whites (from about 3 extra-large eggs)
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 1 teaspoon grated orange zest
- 30g green Kishmish raisins (about 34)

### Instructions

1. Place the sugar in the bowl of a food processor and process on high for 3 minutes to achieve a fine, powdery texture. Add the almonds and salt and process for about 3 to 4 minutes to achieve a fine flour.
2. Add the egg whites, vanilla extract, and orange zest and process until the ingredients come together in a sticky paste, scraping down the sides as necessary.
3. Line two 12 x 16-inch baking sheet trays with parchment paper. Using slightly damp hands, scoop tablespoon-sized pieces about 20-25 g each. Stuff each piece with a raisin and roll between your palms to create evenly round balls. Place on the trays at least 2-inches apart. Set aside uncovered at room temperature for 30 to 60 minutes.
4. Preheat the oven to 300°F/150°C and position a rack in the middle.
5. Place one tray of cookies in the oven on the middle rack and bake for 28-30 minutes, rotating halfway through. When the edges turn a light golden brown, remove the cookies from the oven and transfer to a wire cooling rack. Repeat with the remaining tray of cookies.