

# Taste the Hills

## Recipes and Tips

### Almond Wafers

Just to prove going gluten free doesn't mean baking has to be joyless, try these! The only fiddly bit is spreading the mixture as thinly as you can but still so the pieces of almond touch. Thanks to Yotam for the recipe.

2 egg whites

100g icing sugar

250g flaked almonds

Grated zest of an orange

Preheat the oven to 170 degrees. Line a couple of baking trays with non-stick parchment and brush lightly with vegetable oil.

Put the egg whites into a bowl and beat with a fork until loose but not frothy. Mix in the icing sugar, almonds and grated zest.

Using a fork, scoop up little mounds of the mixture and place on the tray with plenty of space around each one. Dip the fork into a bowl of water and use the back of it to flatten the almonds as much as possible to make rough disc shapes.

Bake in batches for about 12 minutes each batch but keep an eye on them. They should be golden and crisp on the base. When cool, store in an airtight tin.

I like to serve these with ice cream or pannacotta but they also make great little biscuits to enjoy with a cup of tea or coffee after a meal.

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