

CHOCOLATE-ALMOND SPICE COOKIES

Don't skip toasting the almond flour; it gives the cookies a fuller, deeper flavor. But don't forget to allow the almond flour to cool after toasting; if the flour is too hot when the egg whites are added, the whites will cook. Take care not to overbake the cookies or they will become tough.

3/4 teaspoon ground cinnamon
1/2 teaspoon ground ginger
250 grams (2½ cups) blanched almond flour
26 grams (¼ cup) cocoa powder
4 egg large whites, lightly beaten
5 ounces bittersweet chocolate, finely chopped

1/2 teaspoon ground cardamom
54 grams (¼ cup) plus 285 grams
(1⅓ cups) white sugar
½ teaspoon table salt
1 1/2 teaspoons vanilla extract

Heat the oven to 375°F with racks in the upper- and lower-middle positions. Line 2 baking sheets with kitchen parchment. In a small bowl, stir together the cinnamon, cardamom and ginger. Measure ¼ teaspoon of the spice mixture into another small bowl, stir in the 54 grams (¼ cup) sugar and set aside.

In a 12-inch skillet over medium, combine the almond flour and remaining spice mixture. Cook, stirring frequently and breaking up any lumps, until fragrant and lightly browned, 5 to 7 minutes. Transfer to a large bowl and let cool until barely warm to the touch, 15 to 20 minutes.

To the almond flour mixture, whisk in the remaining 285 grams (1 $\frac{1}{3}$ cups) sugar, the cocoa and salt. Use a spatula to stir in the egg whites and vanilla until evenly moistened. Stir in the chocolate. The dough will be sticky.

Using two soup spoons, drop a few 2-tablespoon portions of dough into the spiced sugar, then gently roll to coat evenly. Arrange the sugar-coated balls on the prepared baking sheets about 2 inches apart. Repeat with the remaining dough.

Bake until the cookies have cracks in their surfaces and a toothpick inserted into a cookie at the center of the baking sheets comes out with few crumbs attached, 12 to 15 minutes, switching and rotating the sheets halfway through. Let the cookies cool on the baking sheets for 5 minutes, then transfer to a rack to cool completely.

Make each cookie about 20 grams