

Florentines (Vegan)

Makes approximately 20

Ingredients

- 75ml of Aquafaba (we used Eggs) or 2 egg whites
- 100g icing sugar
- 300g flaked almonds
- 1 orange, zest finely grated

Method

1. Preheat the oven to 150°C hot air.
2. Put the aquafaba or egg whites into a bowl together with the icing sugar, flaked almonds and orange zest and mix gently until thoroughly combined.
3. Line 2 large baking trays with baking parchment.
4. Using a dessert spoon place a spoonful of the almond mixture onto the tray and flatten out with the back of the spoon to make a circle roughly 8cm in diameter. Try and make them as thin as possible without creating too many gaps between the almond flakes. Repeat the process until you have used up all the mixture.
5. Place the baking trays into the oven and bake for approximately 12 minutes, until the biscuits are golden brown. Allow them to cool slightly on the trays, then gently, using a palette knife remove the biscuits from the baking trays.
6. Store in an airtight container.

