

Cinnamon Balls

Bake only as long as directed to ensure that the biscuits remain soft and moist inside.

Amount	Ingredient
2	egg whites
4 oz (100 g / $\frac{1}{2}$ cup)	castor (superfine) sugar
$\frac{1}{2}$ lb (200 g / 2 cups)	ground almonds
1 level tablespoon	cinnamon
some (e.g. 5 mm deep plateful)	icing (confectioners') sugar

Algorithm 1 The Perfect Cinnamon Balls

- 1: Beat the whites till they form stiff peaks.
 - 2: Fold in all the remaining ingredients.
 - 3: Form into balls with wetted hands.
 - 4: Bake on a greased tray at Gas No. 3, 325° F, 170° C, for 25 minutes, or until just firm to the touch.
 - 5: Roll in icing (confectioners') sugar whilst warm.
 - 6: Roll in icing (confectioners') sugar when cold.
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Makes about 15-20 depending on size of balls (obviously). I find it best *not* to pre-heat the oven otherwise they burn. Also use a clean baking sheet, or one that has only been used for cakes/biscuits, to improve taste.