

Amaretto Macaroons

Kathy Thomsen, MG

8 oz. almond paste (grated)
1 cup sugar
¼ tsp. baking powder
2 egg whites (not large)
1 Tbsp. flour
Blanched almonds

*This is a simple, elegant
cookie that can
accompany many
desserts or just a hot
drink.*

1. Add all ingredients together. Beat until smooth (no lumps).
2. Line cookie sheet with aluminum foil (do not grease).
3. Drop dough by teaspoon onto foil.
4. Place a ½ blanched almond on each macaroon before baking.
5. Bake at 325 ° for 15 minutes or slightly brown.
6. Do not try to remove from foil until entirely cold. Then peel away foil from each cookie carefully.