

Chewy Almond Macaroons

About 25 pieces

Ingredients:

- 7 oz. Granulated Sugar
- 2 Tbs. Corn Starch
- 7 oz. Almond Paste
- 2 oz. Egg White + -

Technique:

- 1) Place sugar, cornstarch and almond paste in the bowl of a stand mixer and using the paddle attachment, combine on low speed for several minutes without adding any of the egg white.
- 2) Slowly add about a Tbs of the egg white to mix and allow mixing in at medium speed for at least a minute. It is very important to add whites slow at the beginning to avoid lumps in the batter.
- 3) Continue adding whites, scraping bowl & beater periodically, all the while to prevent lumps. Note: when almond paste is fresh and soft, it is much easier to achieve a good result.
- 4) The final amount of egg white needed will depend on a number of factors, 2 oz. (or just about 2 egg whites) should be fine.

Baking:

- 1) In a preheated 325 - degree oven, place heavy, parchment paper lined cookie sheets that you have piped or dropped your macaroons on. What you are looking for is even & uniform size of a cookie. You can use a pastry bag with a plain tip to bag out or a small portion control scoop. You may also use a Tablespoon.
- 2) Bake trays in middle rack of oven until uniform light golden brown. Remove from oven & place on rack to cool.
- 3) Serving suggestions - these are great warm out of oven, with espresso or served with a cup of tea. For a unique petit four - pipe out the size of a quarter and bake. Once cooled sandwich together with chocolate ganache & serve.
- 4) Storage suggestions - they freeze perfectly, so that's an option.... But another good way to keep them soft is to peel back a couple slices of orange or lemon rind and throw into same airtight container as cookies. The little bit of moisture will help keep them soft and the oils present in the skin will gently perfume the cookie.
- 5) These are made without flour or leavening so they may work for certain dietary restrictions.

Enjoy

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