

Almond Macaroons

Ingredients:

1 carton Solo Almond Paste

1 extra-large egg white at room temperature, +1/2 additional egg white if using the coconut flakes

1/3 cup sugar along with 1/3 cup coconut flakes /or/ 1/2 cup sugar for a less sweet cookie

Maraschino cherry pieces – (I used 1/8 pieces for my mini cookies)

Method:

Preheat oven to 325 degrees F.

Line cookie sheet with parchment paper.

Break almond paste into a food processor, add sugar, and blend together. Add egg white/s and blend until a dough ball forms. If using the optional coconut flakes, make sure the resulting dough is smooth enough to pipe. You might want to use more of the extra egg white.

Form into the desired shape, either by spoonfuls rolled by hand, or by using a pastry bag and piping tip. I used my largest tip, #1M, to pipe these little treats.

Place a maraschino cherry piece on top, if using.

Bake until the edges are just starting to turn golden – approximately 12 minutes for small cookies.

Cool on a wire rack.

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