

Almond Macaroons 3.0

Ingredients

1 carton Solo Almond Paste

2 egg whites from extra-large eggs at room temperature

1/3 cup sugar

1/2 cup coconut flakes

2 Tbs. almond flour

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.

Put coconut flakes, flour, and sugar into a food processor and pulse several times to make the flakes small. Break almond paste into the food processor and blend until combined with the other ingredients. Add egg whites and blend until a dough ball forms.

Form into the desired shape - either by spoonful rolled by hand, or by using a pastry bag and pipe 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 12-15 minutes for small cookies.

Cool on a wire rack.