

Almond Macaroons



INGREDIENTS

- 8 oz ground almonds (soaked, skin removed, and ground)
- 8 oz castor sugar
- 4 egg whites

DIRECTIONS

1. Line one or two baking trays with baking paper.
2. Preheat oven to 160 C.
3. Mix ground almonds with sugar and unbeaten egg whites, stirring to a smooth mixture.
4. Fill a piping bag fitted with a plain nozzle with the mixture and pipe small round balls on the baking paper, leaving enough space in between the balls.
5. Bake macaroons for 15 - 20 mins.
6. Let cool and serve.

Baking Tips: These macaroons can also be made with ground hazelnuts instead of almonds, for the best possible taste, have the nuts lightly roasted.