



Almond Macaroons Recipe

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ABSTRACT

This is one of the EASIEST deserts to make. It takes almost no time, bakes quickly, and has no butter, wheat flour, or egg yolk. It is also infinitely flexible - add Khalua instead of vanilla, make them chocolaty with a quarter cup of cacao, place an almond inside each one, or substitute almond with shredded coconut (partially or completely).

This is inspired by Mark Bittman's macaroons recipe.

Bittman, Mark. (2008). [How to cook everything. 2,000 simple recipes for great food](#). Hoboken, NJ :J. Wiley

GUIDELINES

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MATERIALS TEXT

Ingredients:

- 1 cup almond meal (or use a food processor on slivered almonds)
- $\frac{1}{2}$ cup sliced almonds
- $\frac{1}{2}$ cup sugar
- 1 or 1.5 egg whites
- $\frac{1}{2}$ teaspoon vanilla extract



10m

- 1 Preheat oven to $\Delta 350^{\circ}\text{F}$ degrees.

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- 2 Mix almonds, almond meal, and sugar in a bowl. 3m
- 3 Add egg whites and vanilla, and mix thoroughly to make batter. 3m
- 4 Bake for 00:18:00 , until slightly browned. 18m
- 5 Cool on racks.



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