

# ALMOND MACAROONS

YIELDS 24

In a mixer with a paddle, mix sugar, almond paste, and salt until smooth, approx 3 min.

Add egg whites gradually and mix until incorporated, approx 1 min more.

Spoon onto sheet pan lined with parchment paper about 2 in apart. Place two almond slices in the center of each.

Bake at 325° for approx 15 min or until light golden brown. Cool and dust with confectioners' sugar.

## INGREDIENTS

*1¾ cups sugar*

*14 oz almond paste*

*pinch of coarse salt*

*¼ cup egg whites*

*¼ cup sliced almonds*

*¼ cup confectioners' sugar*

## DEEDEE'S NOTES:

- Macaroons may be prepared earlier in the day or the day before. They will remain chewy. If you make them further in advance, they will be more crispy than chewy.



*My very favorite macaroons are served at the Linville Golf Club. Their recipe forms the foundation of this favorite that you can make and enjoy at home!*