

# AMARETTI (ALMOND MACAROONS)

## INGREDIENTS:

1 lb. almond paste  
1/2 cup egg whites (3 extra-large)  
1 1/4 cups granulated sugar

## INSTRUCTIONS:

Preheat oven to 350° F.

Beat whites until foamy. Gradually add sugar. Crumble paste and add to mixture, beating until smooth. Refrigerate batter for at least 4 hours or overnight. Roll batter into balls the size of a small walnut (will be sticky). Then roll in crushed slivered or sliced almonds.

Bake on parchment paper for approx. 20 minutes.

YIELD | 5 DOZEN

RECIPE BY

Rosemarie Porco

