

## Orange Macaroons

This recipe is from Lenore and she made them for my son's wedding. So yummy!

Makes 96 2" cookies

Ingredients:

7 cups (680gr) blanched almonds  
2 3/4 + 1 tbsp (625gr) granulated sugar  
310gr candied orange peel  
5 3/4 cup (625gr) icing sugar  
3/4 cup (115gr) bread flour  
1/2 orange squeezed  
8 egg whites (use pre-packaged)  
About 2 cups icing sugar for rolling  
96 whole natural almonds about 115gr

Method:

1. Grind blanched almonds and granulated sugar to coarse consistency. Add dried orange and grind finer. Add to mixing bowl.
2. Add icing sugar, flour, juice and egg whites. Blend.
3. Divide dough into six and roll each into 16" rope using icing sugar to prevent sticking.
4. Cut each rope into 16 pieces and roll each into balls using icing sugar again. Place each ball on baking sheet lined with parchment. Flatten cookies just enough so that they do not roll. Press whole almond on top.

Bake 325 F for about 12 minutes until lightly browned.

Cool then cover



*Recipes from Ingrid at Quiltessential Co. Inc. St. Albert, Alberta.*