



Dutch almond macarons

Easily make your own deliciously small almond macarons. These are traditionally Dutch almond macarons that are quite similar to the Italian amaretti cookie. It consists of a mixture of almond flour, almond flavor, egg whites, icing sugar and a pinch of salt. These almond flavored macarons are perfect when drinking coffee or tea.

Boodschappenlijstje



FunCakes Icing Sugar 900 g

F10545
€5.49



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



FunCakes Almond Flour Extra Fine 125
g

F54625
€5.55



Wilton Decorating Tip Round #1A

02-0-0166
€2.35

Ingredients for the Dutch almond macarons

- FunCakes Almondflour Extra Fine 145g
- FunCakes Icing Sugar 145g
- 1 ½ tea spoon PME 100% Natural Flavor Almond
- 2 egg whites
- Pinch of salt

Other necessities for the Dutch almond macarons

- Parchment paper
- Decorating bags
- Decorating tip #1A Wilton

Process:

Preheat the oven to 210°C (convection oven 190°C) and put a piece of parchment paper on the baking tray.

Mix 145g of almondflour with 145g icing sugar in a bowl and mix it thoroughly with an electric mixer. Turn off the mixer for a bit and add a pinch of salt, 1½ tea spoon of almond flavor and 2 egg whites. Let it mix on a low speed for a while until creamy.

Scoop the batter into a decorating bag with decorating tip #1A by Wilson and spray thick circles with a diameter of about 3cm on the parchment paper.

Bake the cookies for about 12-15 minutes until they have a nice brown color, keep an eye on them and don't let them get burnt.

Let the macarons cool off after baking them on the baking tray and take them off once they have completely cooled off.

****Tip:** Do you prefer soft and sticky almond macarons? Put them in a box in the freezer overnight and let them defrost on the counter.