

Old-Fashioned Macarons (Almond & Hazelnut)

Ingrédients

- 70g of egg whites (about 2 whites)
- 120g of powdered sugar
- 15g of cornstarch
- 120g of almond or hazelnut flour (I did half and half)

Préparation

1. Little biscuits very quick to make for your coffee, how about it?
2. 4 ingredients, gluten-free, and doable with the dried fruits of your choice, here is the recipe of the day You can make them with pecans, walnuts, pistachios, or like me with almonds and/or hazelnuts.
3. Equipment: Perforated baking sheet Piping bags Ingredients: I used almond and hazelnut flour from Koro: code ILETAITUNGATEAU for a 5% discount on the entire site (not affiliated).
4. Preparation time: 10 minutes + 15 to 20 minutes of baking For 25 to 30 cookies: Ingredients: of egg whites (about 2 whites) of powdered sugar of cornstarch of almond or hazelnut flour (I did half and half) QS of powdered sugar Recipe: Mix all the ingredients.
5. Pour the batter into a piping bag, then pipe small cookies about 4cm in diameter onto a baking sheet lined with parchment paper.
6. Dust them twice with powdered sugar, then bake them in a preheated oven at 175°C for 15 to 20 minutes depending on whether you prefer them softer or crunchier.