



THURSDAY COTTAGE

HANDMADE

Apricot and Almond Macaroons

Gorgeous, golden and gooey, these old fashioned English style macaroons are very quick and easy to make. A little of our fruity reduced sugar apricot jam works perfectly with sweet fragrant almonds; the macaroons are a perfect tea-time treat. By the way, they are gluten free!

Ingredients:

- 125g ground almonds
- 150g caster sugar
- 2 medium egg whites
- ½ teaspoon vanilla extract
- 2-3 tablespoons Thursday Cottage Reduced Sugar Apricot Jam
- 1 tablespoon flaked almonds



Equipment: Large baking sheet lined with silicone paper or baking parchment. Pre-heat oven to 180°C/160°fan or Gas mark 4.

Put the almonds and sugar in a bowl and mix together. In another bowl whisk the egg whites lightly, then mix into the dry ingredients a little at a time. Add the vanilla extract and combine to make a stiffish dough.

Divide the mixture into 10 walnut size pieces and place them onto the prepared baking sheet, leaving sufficient room for the macaroons to spread. Using the back of a teaspoon make a hollow indentation in the centre of each piece of dough. Spoon in a generous half teaspoonful of jam into each. Sprinkle a few flaked almonds on top.

Bake in the oven for about 15 minutes until just firm. Leave on the baking tray for 10-15 minutes to cool before removing with a palette knife.

Store in an airtight tin.