

## SOFT MACAROONS

As sampled at Zoofari 2009

14 ounces Almond Paste  
8 ounces Sugar  
3 Egg Whites

1. In mixer, combine paste and sugar with paddle, mixing to form fine grains
2. Gradually add whites - not all at once!
3. Adjust consistency with whites to make pipeable batter - not too loose
4. Pipe with #6 plain tip to size of half dollar on vegetable sprayed parchment
5. Bake at 300° F until golden brown

Makes approximately 40 cookies

## CHOCOLATE ALMOND MACAROONS

As sampled at Zoofari 2009

8 ounces Almond Paste  
8 ounces Granulated Sugar  
1/2 cup Cocoa Powder  
3 Egg Whites

1. In mixer, combine paste and sugar with paddle, mixing to form fine grains
2. Add sifted cocoa powder
3. Gradually add whites - not all at once!
4. Adjust consistency with whites to make pipeable batter - not too loose
5. Pipe with #6 plain tip to size of half dollar
6. Dust with powdered sugar
7. Bake at 300° F until firm to touch

Makes approximately 40 cookies

