

Macarons with Nutella[®] hazelnut spread

Hard

1 h 0 min



INGREDIENTS

for 20 macarons

1 cup almond flour

1 cup + 1 tbsp confectioners sugar

4 egg whites

3/4 cup Nutella[®] hazelnut spread

METHOD



1

In bowl, mix almond flour with 7 oz of confectioners' sugar.

In separate bowl, whisk egg whites with remaining confectioners' sugar until stiff; fold gently into flour mixture.



2

Using a pencil, draw forty 1 1/4-inch circles on parchment paper-lined baking sheet (or use round cookie cutter as guide).



3

Preheat oven to 300°F.

Transfer batter to piping bag; pipe into circles to fill.

Let stand for 30 minutes.

Bake on center rack for about 14 minutes or until tops are crisp.

Remove from oven; let cool.

**4**

Spread 2 1/2 tsp of Nutella[®] hazelnut spread over bottom of 1/2 macaron; sandwich with another half.

Repeat with remaining cookies and Nutella[®] hazelnut spread .

If making ahead of time, refrigerate cookies in airtight container.