

# WHAT'S FOR DINNER?

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Cupcakes are still a hot trend, but French almond macaroons are another teatime darling catching the spotlight. The macaroons garnering all the attention are served in pairs, sandwiched together with fillings. The tinted and flavored fillings are every bit as exciting as the frosting

on those cupcakes.

This recipe from flavoring maker Nielsen-Massey illustrates this trend. It makes two styles of macaroons: orange with an orange filling and pink with raspberry filling.

## FRENCH ALMOND MACAROONS

- 10 ounces (about 2½ cups) confectioners' sugar
- 10 ounces finely ground almonds (about 1½ cups when ground)
- 5 large egg whites
- Pinch of cream of tartar
- 1/3 cup granulated or superfine bakers' sugar
- Red and yellow food coloring
- FILLING:**
- 9 ounces (1 1/8 cups) unsalted butter, softened
- 5 ounces (1 1/4 cups) confectioners' sugar, sifted
- 2 teaspoons finely grated orange zest
- 1 teaspoon orange blossom water
- 1/2 cup raspberries
- 1 teaspoon rose water

Using a fine sieve, sift confectioners' sugar and finely ground almonds, pushing through with a wooden spoon.

Using an electric mixer, whisk egg whites until foamy. Add cream of tartar and whisk until soft peaks form. Add the other sugar, one tablespoon at a time, and whisk until dissolved. Stir meringue mixture into almond mixture; the mixture will be stiff. Divide mixture in half. Tint one half pink and the other half orange.

Spoon one of the colored mixtures into a piping bag fitted with a 1/2-inch plain round tip. Pipe walnut-sized rounds onto parchment paper-lined baking sheets, then repeat with other mixture. Set meringues aside, uncovered, on baking sheets for one hour (this will help minimize cracking).

Preheat oven to 300 degrees and bake macaroons, two baking sheets at a time, swapping sheets halfway through cooking, for 20 minutes or until firm to the touch.

Remove from oven and cool on baking sheets. Slide a knife under each macaroon to release from paper, then store in an airtight container until ready to fill.

**FILLING:** Using an electric mixer, beat butter until pale and fluffy. Gradually beat in confectioners' sugar until combined.

Transfer half the mixture from the bowl to another bowl and add or-



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ange zest and orange blossom water. Stir to combine.

Add raspberries and rose water to remaining mixture in mixing bowl and, using the electric mixer, beat until well combined.

Sandwich the pink macaroons with raspberry filling. Sandwich the orange macaroons with the orange filling.

Makes 50 sandwiched macaroons.

**TIPS:** Bake on a day with low humidity. Buy almond flour if you don't have a grinder to make a fine powder from whole almonds. To create a perfectly smooth top on your macaroons, dip a finger into a bowl of water and gently smooth out any peaks.

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