

Here's my recipe for cinnamon chocolate macaroon cookie- These are my **guidelines** and I highly recommend further research in books and online. It takes practice, patience and a bit of choreography to prepare these little lovelies.

Ingredients:

- 250g (2 1/4 cups) powdered sugar
- 125g (1 1/3 cups) almond meal
- 25 g (5 tsp) high quality cocoa powder
- 5 g (tsp) cinnamon
- 100 g (approx 3 lg) egg whites
- pinch of salt
- 25 g (5tsp) sugar

For the ginger macaroon cookie I left out the cocoa powder and added about 15g (1 heaping tablespoon) more of almond powder and 1 tsp powdered ginger.

Ganache Filling: this is for one batch.... but I like ganache- a lot. I always double this and pipe out the leftovers.

- 90ml (6T) cream – infused with fresh ginger or cinnamon sticks
- 150g (6oz) chocolate – dark for the ginger cookie and milk for the cinnamon
- 45g (3T) butter
- 2 slices thumb size fresh peeled ginger
- 1 cinnamon sticks
- EXTRA – candied ginger for the ginger macaroon filling.

Directions:

Sift the powdered sugar, almond meal, cocoa powder and/or spices. Beat the egg whites with a pinch of salt on medium till foamy then add sugar and beat on high till satiny but not stiff and dry.

Thoroughly combine 1/3 of the dry ingredients into the whites. Then gently fold in the remainder. Give the bowl a whack on the counter to take out the air.

Put batter into a piping bag fitted with a medium size tip. Pipe out 1/2 inch rounds onto silpat baking sheet or parchment paper. Dust separately with ginger and cinnamon. Or try a few with the combo. Pick up your baking tray and give it a couple drops on the counter to get the air out.

Preheat oven to 425F/375C. Let the macaroons sit for 15min and form a skin. Place in the oven and immediately turn down to 375F/180C and insert a wooden spoon into the oven door to prop open. Bake for 10-12 min then remove from oven and cool for 10 min. Remove from baking sheet and cool.

Prepare the ganache:

Chop chocolates into small pieces and place in separate bowls.

Infuse the cream with ginger in one pot and cinnamon sticks. Bring to almost a boil then let it sit for up to 1 hour. Reheat, add the butter then strain out the spices and pour over chocolate. Place a plate

over the bowl and let sit for 5-10 min. Then whisk till completely mixed and allow ganache to sit until it begins to thicken after about an hour... a spoon will stand up in it. Now beat on medium until color lightens.

Bringing it together:

For Ginger macaroons:

Size up tops and bottoms. I line them up on a baking tray. Pipe out dark ginger ganache on the bottom side and a little on the top side. Add candied ginger on the bottom then sandwich together.

For the cinnamon:

Line them up and just pipe onto one side and the sandwich together.

I try to get them in the fridge to set. If you have extra ganache pipe it out and save for little bite size truffles.

Best served at room temp.

Kick back and put your feet up. You should be tired.