

## Gluten Free Cinnamon Spice French Macaroons

### Macaroon Batter

1 cup powdered sugar

½ cup powdered almonds (place sliced raw almonds in food processor and process until a fine powder.

2 large egg whites, at room temperature

5 tablespoons granulated sugar

### Chocolate Filling

½ cup heavy cream

4 ounces bittersweet or semisweet chocolate, finely chopped

1 teaspoon cinnamon

½ teaspoon All-Spice

Preheat oven to 350° F

Line two baking sheets with parchment paper and have a pastry bag with a plain tip (about 1/2-inch) ready.

Grind together the powdered sugar with the almond powder so there are no lumps; use a blender or food processor.

In the bowl of a standing electric mixer, beat the egg whites until they begin to rise and hold their shape. While whipping, beat in the granulated sugar until very stiff and firm, about 2 minutes.

Carefully fold the dry ingredients, in two batches, into the beaten egg whites with a flexible rubber spatula. When the mixture is just smooth and there are no streaks of egg white, stop folding and scrape the batter into the pastry bag (standing the bag in a tall glass helps if you're alone).

Pipe the batter on the parchment-lined baking sheets in 1-inch circles (about 1 tablespoon each of batter), evenly spaced one-inch apart.

Rap the baking sheet a few times firmly on the counter top to flatten the macaroons, then bake them for 15-18 minutes. Let cool completely then remove from baking sheet.

### Chocolate filling:

Heat the cream in a small saucepan. When the cream just begins to boil at the edges, remove from heat and add the chocolate pieces and spices. Let sit one minute, and then stir until smooth. Let cool completely before using.

### Assembly:

Spread a bit of chocolate filling on the inside of the macaroons then sandwich them together.

Let them stand at least one day before serving, to meld the flavors.

Store in an airtight container for up to 5 days, or freeze. If you freeze them, defrost them in the unopened container, to avoid condensation which will make the macaroons soggy.