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Oma's Hazelnut Cookies (Hazelnut Macaroons)

Ingredients:

- 3 egg whites
- 1 tsp lemon juice
- ¾ cup granulated sugar
- ½ tsp cinnamon
- ½ lb ground hazelnuts
- about 50 whole hazelnuts to decorate

Instructions:

1. Preheat oven to 300° F. Prepare 3 cookie sheets by lining them with parchment paper.
2. Whip egg whites with lemon juice until stiff.
3. Slowly add sugar, continuing to whip until the meringue is shiny and you can't feel sugar when you take a bit between your fingers.
4. Fold in cinnamon and hazelnuts.
5. Using a teaspoon, drop spoonfuls of the hazelnut meringue mixture onto the parchment paper lined sheets. Place a whole hazelnut on top of each cookie.
6. Bake for 20 - 25 minutes.
7. Let cool completely before removing from parchment paper. They will stick if you try to do this when they are still warm.
8. Makes about 4 dozen.

Hints:

- ½ lb of whole hazelnuts is about 1½ cups. Once they are ground, the quantity changes, depending on how coarsely or finely they are ground.