

# PEEL LIMONCELLO MACAROONS

[makes 4 dozen  
bite-sized cookies]

## INGREDIENTS

### Dough:

- 1 large egg white
- 14 oz almond paste
- 2 oz confectioners' sugar  
(sifted, plus quite a bit more  
for surface and coating)
- ¼ tsp almond extract
- 2 tsp lemon zest
- 1 tbsp **Peel Limoncello**
- ½ tsp fine grain sea salt

## PROCESS

Line two baking sheets with parchment paper and set aside. Beat the egg white, almond paste, sugar and almond extract together until creamy.

Add zest, **Peel Limoncello** and salt. Beat until combined.

Coat a surface with a generous handful of sifted confectioners' sugar then turn the dough out onto it. Roll out the dough into two ¾-inch thick logs, roughly 18" long. Cut each log into 24 pieces. Make sure each piece is entirely coated in sugar, tapping to remove excess.

Transfer to baking sheets. Let stand for 30 minutes.

Preheat oven to 350. Bake until pale golden, about 15 minutes. Transfer cookies to wire racks, and let cool completely.

Peel Limoncello is all natural and hand-crafted for intense, smooth flavor. MADE IN CT.