

Gluten-Free Chewy Almond Macarons

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This recipe, which SAVEUR contributor Yewande Komolafe received from a French boulanger, produces intensely-flavored cookies that have a crunchy caramelized exterior and a chewy, amaretto-flavored interior. They're a tasty treat to have on hand when guests drop by for a quick cup of tea – they're quick to make, and also keep beautifully in an airtight container at room temperature. Be sure not to over-mix the dough, or the macarons' characteristic texture will be lost.



MAKES ABOUT 20 MACARONS

INGREDIENTS

18 oz. almond paste (not marzipan; see note)

$\frac{1}{2}$ cup superfine sugar

$\frac{1}{2}$ tsp. salt

4 tbsp. amaretto liqueur

1 cup powdered sugar

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