



**Century**  
Federal Credit Union

# Recipes for Success

## Mocha Coffee Macarons

Jen, Marketing Director

### Ingredients

- 2 cups powdered sugar
- 1 cup almond flour or almond meal
- 3 Tbsp. cocoa powder
- 2 tsp espresso powder
- 3 large egg whites, room temp.
- 3 tablespoons granulated sugar
- 1 stick butter, softened
- 1 Tbsp. milk
- 1 tsp. vanilla
- 2 Tbsp espresso powder
- 3 cups powdered sugar



### Directions

1. Preheat oven to 350° & line baking sheets with parchment paper.
2. Put powdered sugar, almond flour, cocoa powder and espresso powder in a food processor pulsing several times. Continue for about 30 seconds or pulse until the ingredients are fine and well combined.
3. Using a flour sifter, sift the above ingredients into a large bowl. Set aside.
4. Place the 3 egg whites in a bowl. Beat on medium speed until opaque and foamy, about 60 seconds. Increase the speed to medium high, continue to beat until the egg whites are white in color and hold the line of the whisk, about 2 minutes.
5. Continue to beat, slowly adding the granulated sugar, until the sugar is combined, the peaks are stiff, and the whites are shiny, about 1 minute more.
6. Using a rubber spatula, gently fold the dry mixture with the egg whites in four different scoops until the dry ingredients are just combined.
7. Spoon half of batter into pastry bag fitted with 1/2-inch plain round tip. Pipe batter onto each prepared sheet in 12 walnut-size mounds, spacing mounds apart because cookies will spread slightly. Let sit, uncovered at room temperature for 45 minutes to set.
8. Bake cookies, until firm to touch in center and dry on top, about 7-8 minutes then pull the pan out and then rotate and bake for another 7-8 minutes, remove and let cool.
9. Combine butter, milk, vanilla espresso powder and sugar to make frosting.
10. Place in a piping bag & place a small dollop on half the cookies & top with another cookie.