



Recipe from: [My Catholic Tradition](#)

Golden Ginger Macaroons

MAKES EIGHTEEN TO TWENTY

- 1 egg white
- 1/2 cup soft light brown sugar
- 1 cup ground almonds
- 1 tsp ground ginger

Preheat the oven to 350°F.

Put the egg white in a large, grease-free bowl.

Whisk the egg white until stiff and standing in peaks, but not dry and crumbly.

Whisk in the brown sugar.

Sprinkle the ground almonds and ginger over the whisked egg white.

Gently fold them together.

Using two teaspoons, place spoonfuls of the mixture on baking trays.

Leave plenty of space between each.

Bake for about 20 minutes, until pale golden brown and just turning crisp.

Leave to cool slightly on the baking trays.

Transferring to a wire rack to cool completely.

Variation:

You can use hazelnuts or walnuts instead of the almonds.

Ground cinnamon or mixed (apple pie) spice can be used instead of the ginger.