

## *Nut-Free Macaron Cake*

**1 1/4 cup powdered sugar**

**1 cup rice flour**

**4 egg whites**

**1/3 cup sugar**

**+a pinch ground cardamom, powdered vanilla, and/or cinnamon if you're feel like some fun flavors (optional)**

**Preparation time: 20 minutes**

**Bake time: ~12-15 minutes**

**Yields one baking sheet flat cake for mounting**

1. Pre-heat oven to 325 degrees Fahrenheit (150 degrees C). Line a baking sheet with parchment paper.
2. In medium bowl, combine flour, powdered sugar, and (optional) ground spices. In a large metal bowl (or using an electric mixer) mount your egg whites to stiff. Add regular sugar, and finish them off to a stiff stip.
3. Add dry ingredients to egg whites, and using a spatula gently fold them until homogenous. Keep folding until they just start to lose volume (which is the French term "macaroner", which is where the word "macaron" comes from!)
4. Using spatula, spread out batter onto baking sheet with parchment paper gently, trying not to flatten too much. Bake for about 12-15 minutes, or until bottom of cake is slightly colored and cake is cooked through. Remove from oven, remove paper with cake on it, and place on wire rack or somewhere other than a heated surface to cool down.