

## French Macaron Recipe



**Makes about 50 half shells**

**Prep Time: 1 hr**

**Cook Time: 16 min**

**Ingredients**

¾ cup almond flour, sifted

1 cup powdered sugar, sifted

2 egg whites

4 Tbsp. white sugar

Optional: Food coloring

Filling of your choosing

**Directions**

Prepare a cookie sheet with parchment paper.

In a medium bowl, mix to combine almond flour and powdered sugar.

In a separate, smaller bowl, whisk egg whites until frothy. When frothy add white sugar gradually and very slowly. Continue whipping egg whites until they form stiff peaks.

Fold egg whites in gradually to the almond flour mixture. Fold until smooth.

At this point, you may dye the batter different colors or keep white.

Pipe batter onto parchment in quarter-sized dollops. Tap the cookie sheet to remove air bubbles from cookies.

Tap tray to get air out

**Let cookies rest for at least 30 minutes to form a skin**

Pre-heat oven to 325F.

After 30 minutes is up, place cookies in the oven and immediately turn the oven down to 300F and bake for 8 minutes on top or bottom rack (not the middle!)

After baking for 8 minutes rotate cookie sheet and bake another 8 minutes.

Let cookies cool.

Sandwich together using filling of your choice!