

French Macarons

1 $\frac{3}{4}$ cup powdered sugar
1 Cup Almond Flour
1 Teaspoon salt
3 Room temp eggs whites
 $\frac{1}{4}$ Cup White sugar
 $\frac{1}{2}$ Teaspoon Vanilla
2 drops gel food coloring

Instructions

1. In a food processor pulse powdered sugar almond flour and $\frac{1}{2}$ teaspoon of salt until your mixture is very fine.
2. Next, using a sifter, sift your almond flour mixture into a medium bowl.
3. In a separate bowl beat egg whites and remaining salt until frothy.
4. Gradually add in the sugar until you have firm peaks.
5. Add in vanilla extract and food coloring into egg mixture.
6. Gradually add about a third of the dry ingredients to the egg mixture and fold.
7. Transfer the mixture to a piping bag and pipe onto a parchment lined baking sheet.
8. Tap the baking sheet on a flat surface to remove the air bubbles.
9. Let the macarons sit for 30-60 min to dry out.
10. Bake the macarons for 17 min at 300 F.
11. Fill with buttercream frosting.

One of the reason I wanted to make french macarons is because people consider them to be very hard to make, and I wanted to challenge myself. The first time I tried the recipe the batter was too thin. The second time I created a stiffer meringue, and the batter was much thicker. All of my macarons cracked, I think because my oven was probably running a few degrees too hot.