

## French Almond Creme Macarons

### Ingredients

- 1 3/4 cups powdered sugar
- 1 cup almond flour
- 3 large egg whites, at room temperature
- 1/4 teaspoon cream of tartar
- Pinch of salt
- 1/4 cup sugar
- Food gel (for coloring)

### Almond Creme Filling

- 1/2 cup salted butter, at room temp
- 1 3/4 cup powdered sugar
- 1/2-1 tsp milk
- 1/2 tsp vanilla bean paste (or 1/2 tsp vanilla extract)
- 1/2 tsp almond extract

### Directions:

1. **Make the Cookies:** Line baking sheets with silicone mats or parchment. Measure the confectioners' sugar and almond flour by spooning them into measuring cups and leveling with a knife. Transfer to a bowl of your food processor and food process until fine.
2. Sift the sugar-almond flour mixture, a little at a time, through a fine-mesh sieve into a large bowl, pressing with a rubber spatula to pass through as much as possible. Discard anything that remains in the sieve.
3. Beat the egg whites, cream of tartar and salt with a mixer on medium speed until frothy. Increase the speed to medium high; gradually add the sugar and food coloring and beat until stiff and shiny, about 5 more minutes.
4. Transfer the beaten egg whites to the bowl with the almond flour mixture. Draw a rubber spatula halfway through the mixture and fold until incorporated, giving the bowl a quarter turn with each fold. Continue folding and turning, scraping down the bowl, until the batter is smooth and falls off the spatula in a thin flat ribbon, 2 to 3 minutes.
5. Transfer the batter to a pastry bag fitted with a 1/4-inch round tip. Holding the bag vertically and close to the baking sheet, pipe 1 1/4-inch circles. Firmly tap the baking sheets against the counter to release any air bubbles.
6. Let the cookies sit at room temperature until a skin forms on the cookie. In dry climates, this could only take 10 minutes, but could take up to an hour.
7. Preheat the oven to 300 degrees F. Bake the first batch until the cookies are shiny and rise 1/8 inch to form a "foot," 18-25 minutes. If you touch a cookie and it wiggles, it's not done. It should not move at all.
8. Transfer the pan to a wire rack to cool before you attempt to peel the cookies off. Pick up silicone (or parchment) and bend backwards to peel cookies off. Match cookies together with same sized shells.
9. **Make the filling:** Combine room temperature butter, powdered sugar, extract and paste together in a stand mixture until well combined. Add milk a little at a time and beat until fluffy and at your ideal consistency (could take 1/2 tsp, could take 1 teaspoon). Transfer to a piping bag affixed with a star tip.
10. Pipe a generous amount of filling onto one half of the cookie pairs then sandwich the two halves together.
11. Store in an airtight container for 24-48 hours to allow them to mature before eating.