**French Macarons**

Adapted from Chef Kathryn Gordon’s “French Meringue Method” recipe

80g almond flour 80g confectioners’ sugar

Pinch salt 1 ½ tsp. powdered egg white

6 tbsp. granulated sugar 2 egg whites

¼ tsp. cream of tartar 2 drops food coloring

Optional: Place almond flour, confectioners’ sugar, and salt in the bowl of a food processor and pulse 4 times for 3 seconds each to combine them. Scrape the sides of the bowl in between pulses with a spatula. Sift the mixture onto a sheet of waxed or parchment paper. (If you skip this step, your macarons may not be as smooth-skinned.)

Using the whisk attachment, combine the powdered egg whites and granulated sugar in the bowl of a stand mixer. Whisk in the egg whites and cream of tartar until mixture is homogenous.

Continue to whisk on medium speed until the meringue is glossy and firms stiff peaks, about 11 minutes.

Once the meringue reaches stiff peaks (the whisk will leave marks in the meringue as it goes around the bowl), and resembles marshmallow fluff, stop the mixer.

Macaronner (incorporating the ingredients): With a spatula, quickly fold the sifted dry ingredients into the meringue. If using food coloring, stop folding when the batter is about 90% incorporated, scrape the sides of the bowl, and fold in the desired coloring with as few strokes as possible.

Piping and baking: Spoon the batter into a pastry bag fitted with a ½” round tip (or cut a ½” round hole in bag). Fill the bag with the batter; twist top of bag to close.

Pipe batter out into quarter sized mounds, 1 ½” apart from one another, onto parchment lined baking sheets. Hold the piping bag at a 90\* angle with baking sheet, firmly squeeze until batter is desired size – DO NOT move bag while piping. Too much pressure or lifting/moving of the bag will result in “tails” or peaks in your macaron. Firmly “slam” the baking sheet on the counter 5 or 6 times to release air bubbles.

Bake at 200\*F for 15 minutes. Increase the oven temperature to 350\* and bake for an additional 9 minutes, until the foot and edge of the shells just come off the parchment when lifted. Let shells cool completely before adding filling and sandwiching.