

Summer of Funner Macarons!

Bold, Bright Jam-Filled Macarons!

makes 22-24 shells, or 11-12 filled cookies

.75 cup almond flour (ground almonds)

1 cup icing sugar

.25-.5 tsp gel icing (we used pink and violet)

2 egg whites brought to room temperature

6 tbs superfine granulated sugar

~.5 cup jam

Nutella-Filled Chocolate Macarons!

makes 22-24 shells, or 11-12 filled cookies

.5 cup almond flour

1 cup icing sugar

3 tbs dutch process cocoa powder

2 eggs whites at room temperature

6 tbs superfine granulated sugar

~.5 small jar Nutella

Additional Needs

parchment paper

pencil/pen

small jam lid or other circular guide for tracing

large Ziploc-style bag and scissors

or pastry bag fitted with .5 in plain tip

Macaron! Method

Heat oven to 325.

On the backside of each of two pieces parchment paper, use a pen or pencil to trace 16 nicely-spaced circles to use as guides for shaping the macaroon shells.

Place parchment paper inked/penciled side down onto baking sheets.

Pulse Almond Flour, Icing Sugar, *and, for Chocolate Macarons, the Cocoa Powder* in a food processor for at least 2 minutes.

In a clean mixer fitted with the whisk attachment, beat Egg Whites, *and for Bold, Bright Macarons, Gel Icing Colour*, at full speed until the bubbling subsides and they begin to shape up.

Keep beating the Egg Whites and add Sugar by the tablespoonful until Egg Whites are stiff. (If you turn off the mixer, the whites will likely want to ball up inside of the wire whisk.)

With a spatula, fold the dry ingredients into the egg mixture in two batches until just blended, about 10-15 strokes per batch.

Fill ziploc bag with the mixture and cut off one of the corners about .25 inch, or fill pastry bag with half of the mixture.

Pipe shell batter onto the parchment paper, following the circles you traced as guides.

Lift pan of shells slightly off of the counter or table and drop to the counter or table to allow air to escape.

Let shells sit on the counter for 15-20 minutes before baking.

Bake at 325 for 12-16 minutes. (We went ahead and baked the two pans in the oven at the same time.)

Let shells cool completely on pans.

Sandwich shells with a few teaspoons of jam or nutella.

If you can wait for the flavours to meld, let the macarons stand for a 6-48 hours before consuming.